THE SOUTH AUSTRALIAN
COUNTRY WOMEN'S ASSOCIATION
(INC.)

THE HOUSEWIVES'
CALENDAR
OF
PUDDINGS

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A Pudding a Day
For the Whole Year

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Published by the South Australian
Country Women's Association (Incorporated)

FOREWORD

How often hundreds of housewives say, "Whatever shall we have for a pudding today?"—and wish they could think of something different.

The South Australian Country Women's Association has endeavoured to help with a solution of this problem by preparing a calendar with a recipe for a sweet for every day in the year.

Calendar recipe books for cakes, puddings, and savouries were published by the Country Women's Association of N.S.W. some years ago, and we trust that our use of a similar idea will be regarded as the sincerest form of flattery by our fellow country women in N.S.W.

Members from all over the State have sent in their treasured recipes. In some cases, many members submitted the same recipe; they will understand that it has not been possible to acknowledge every one. A number of recipes made from Australian native ingredients have been included at the back, chiefly as a matter of interest.

Here I should like to express to Mrs. A. H. Watkie, of Mount Gambier, the warm appreciation and very sincere thanks of our Association for her splendid work in compiling and editing this calendar. Quite apart from checking each recipe down to the last ounce, she has had no easy task ensuring that the ingredients required are available at the time of the year listed. Her expert knowledge and selection have made for us a publication of which we feel we can be proud.

KATHLEEN SHANNON,
State President.

[Third Edition]

JAN. 1 — Pavlova Dessert

4 egg whites, 8 ozs. castor sugar, 2 teaspoons vinegar or lemon juice, 1 dessertspoon cornflour. Beat egg whites until very stiff and frothy, add sugar gradually, and whisk again till stiff. Fold in sifted cornflour. Add vinegar and stir lightly. Grease and dredge with cornflour (lightly) an 8-in. sandwich tin. (Alternatively, line with wet paper.) Fill with the mixture, arranging it with a slight hollow to take the filling when cooked. Bake in very slow oven (250 deg.) until cooked through, but not coloured—1¼ to 2 hours. When cold, spread with a fruit salad mixture, including pineapple. Decorate with whipped cream or ice cream.—MRS. W. H. POSSINGHAM (Naracoorte), MRS. R. L. HALL (Iron Knob), and MRS. E. S. JOHNSON (Murray Bridge).

JAN. 2 — My Favourite Ice Cream

WITH CHOCOLATE SAUCE

1 pint fresh milk, 4 heaped tablespoons powdered milk, 2 tablespoons sugar, 1 level teaspoon gelatine, 2 tablespoons hot water, 1 teaspoon vanilla. Warm the fresh milk, add powdered milk, sugar, and gelatine dissolved in hot water. Beat well with rotary beater. Pour into refrigerator trays and quickly freeze till firm round sides, soft in middle. Turn into basin, beat further 5 minutes, and add vanilla. Return to trays, freeze till firm.

CHOCOLATE SAUCE (Delicious with Above)

1½ cups sugar (golden syrup may be used instead of so much sugar), 2 tablespoons butter, 3 tablespoons cocoa, 1/3rd cup hot water, 1/3rd cup cream, 1 teaspoon vanilla, pinch salt. Mix cocoa with butter, sugar, and salt. Add hot water and cook till sugar is completely dissolved. Then cook slowly for 10 minutes. Remove from fire and add cream. Beat well and add vanilla. Serve hot, poured over ice cream.—MRS. M. L. KENTISH (Mount Gambier).

JAN. 3 — Apricot Eggs

4 small plain sponge cakes, stewed apricots, cream. Split the sponge cakes in half as you would a scone. On each half pour enough apricot juice to moisten the cake without making it soggy. On this place a firm half apricot, round side up. Put whipped cream around this to represent a poached egg.—MRS. W. WADE (Yunta-Waukaringa).

JAN. 4 — Pineapple Marshmallow Fluff

1 dessertspoon gelatine dissolved in 1 cup boiling water. When cool, add the whites of 3 eggs lightly beaten, 1 small cup of sugar, flavouring. Beat for 10 minutes. Add chopped preserved pineapple as desired. Make a custard with the 3 egg-yolks and a cup of milk; beat into mixture. Put into a wet mould and leave until set. Serve with whipped cream.—MRS. W. D. WALKER (Hon. State Secretary).

JAN. 5 — Jellied Cake Dessert

¼ lb. stale sponge cake, 1 pkt. jelly crystals, 1 tablespoon custard powder, ½ pint milk. Lay cake in serving dish. Make jelly with hot water, and when dissolved pour over the cake. Make a custard with the milk and custard powder. Pour over the soaked cake and grate nutmeg over top. Put aside to cool. Serve with stewed fruit.—MRS. E. E. SCHULTZ (Hindmarsh Valley).

JAN. 6 — Cocoanut Ice Pudding

Boil 1 quart milk and flavour with vanilla. Mix 3 heaped tablespoons cornflour, ½ cup sugar, and ¾ cup cocoanut with a little cold milk, smoothly. Add to boiling milk, stir well, and boil two minutes. Take from fire and pour half into a wetted mould (a straight-side pie dish is best). Colour the remaining half with cochineal to a delicate pink and pour into same mould. Set aside to cool. When turned out, this sweet looks like cocoanut ice and is very nice cut in squares and used with fruit salad.—MRS. R. W. NOBLETT (Frances) and MISS D. CROWELL (Dowlingville).

JAN. 7 — Creamy Lemon Tart

(The Filling Uses Condensed Milk)

8 ozs. S.R. flour, 4 ozs. butter, 3 ozs. sugar, 1 egg, a pinch of salt. Sift flour and salt, add sugar, and rub in butter. Mix to a stiff dough with egg and a little milk. Roll out and line two 9-in. tins or deep tart plates. Bake in moderate oven until cooked (about 25 minutes). When cold, mix this filling: 1 tin condensed milk, 2 yolks eggs, rind 1½ lemons, ¼ pint lemon juice. Stir all together and pour on cooked pastry cases. Beat the 2 egg whites stiffly, beat in 3 dessertspoons sugar, and pile on lemon filling. Bake a golden brown in slow oven (about 20 minutes).—MRS. E. G. PEARSON (Ungarra), MRS. H. GRIFFITHS (Smithfield), and MRS. K. FEIGE (Monash).

JAN. 8 — Fruit Hedgehog

2 cups of stewed apple (other fruit if desired) fairly dry, 2 egg whites, 4 tablespoons sugar, blanched almonds. Arrange fruit in a mound on fireproof dish, piling it up as much as possible. Whip whites of egg to stiff froth, add sugar, and beat again. Cover the apple with the meringue. Stick freely with almond spikes. Bake in slow oven till the meringue is crisp (20-30 mins.). Serve with custard made with egg yolks.—MRS. McNEIL (Crystal Brook).

JAN. 9 — Butterscotch Pudding

1 cup brown sugar, 2 eggs, 2 cups milk, 2 tablespoons plain flour, 2 tablespoons butter, 2 tablespoons white sugar. Mix flour and brown sugar, add beaten egg yolks and milk gradually. Put on to boil and thicken, stirring constantly. Add butter and put in buttered piedish. Beat egg whites stiffly, add the white sugar, and pile meringue on top. Bake in a moderate oven till top browns and crisps lightly. Serve cold.—M. THYER (Jamestown) and MRS. O. WANDELL (Balaklava).

JAN. 10 — Honey and Spice Pudding

1 heaped tablespoon butter, ½ cup brown sugar, ½ cup honey, 1½ cups plain flour, 1 teaspoon ground ginger, 1 teaspoon cinnamon, ½ teaspoon mixed spice, ¾ cup milk, 1 teaspoon carb. soda, 1 tablespoon hot water. Cream butter, sugar, and honey. Sift flour and spice, and add alternately with the milk. Lastly, add soda dissolved in the hot water. Steam in greased, covered basin for two hours, turn out, and serve with custard sauce or ice cream.—MRS. D. V. McCORMACK (Manoora).

JAN. 11 — Jellied Fruit Salad

Cut finely 1 banana, 1 orange, and 1 apple and mix with juice of 1 passionfruit. Melt ½ cup sugar in ¾ cup hot water and pour over the fruit. Dissolve 1 packet jelly crystals in 1 cup hot water. Beat 1 egg well and mix with a small cup of milk. Then beat all ingredients well together. Chill and serve with cream or custard. (Any mixture of fresh fruit may be used).—MRS. R. NICOLLE (Clarendon), MRS. F. OFFLER (Port Lincoln), and MRS. L. PAIGE (Port Lincoln).

JAN. 12 — Fruit Sponge-Top

(Requires No Butter)

Stew desired fruit and pour on to tart plates or fairly shallow piedish. Beat 2 eggs with scant ½ cup sugar for 5 minutes (as for a sponge cake). Stir in ½ cup sifted S.R. flour with a pinch of salt and, lastly, 1 tablespoon cold water. Pour over fruit, which must be hot. Sprinkle liberally with sugar and bake about 30 minutes in moderate oven. Good hot or cold.—MRS. E. NOSWORTHY (Sheringa).

JAN. 13 — Two-Colour Lemon Dessert

(Quantity Makes a Large Pudding)

3 eggs, 1½ cups sugar, 4 cups boiling water, 4 heaped tablespoons cornflour, juice of 3 lemons, pink colouring. Heat water and sugar and stir in cornflour mixed to a smooth paste with the lemon juice and little water if needed. Boil and stir constantly for four minutes. Take off fire, cool slightly. Fold in stiffly beaten egg whites and beat all together for a few minutes. Pour half the mixture into a wetted mould. Colour the other half pink with cochineal and pour on top. Stand overnight, or chill for several hours. Turn out on glass dish and pour around it a custard made with the yolks of the eggs.—MRS. A. F. LeBRUN (Coulta).

JAN. 14 — Peach Meringue

6 or 8 pieces of stewed or preserved peaches, slices of sponge cake, 2 whites of eggs, 2 tablespoons castor sugar, vanilla essence, a little sugar to sprinkle on fruit, a little preserved ginger. Cut as many rounds of cake as there are half peaches, ½ in. thick and slightly larger than pieces of peach. Hollow out slightly in middle and stand a piece of peach in each with hollow side up. Fill cavity with small pieces of preserved ginger. Make meringue with egg whites and castor sugar and essence and pile on each peach, entirely covering cake and peach. Brown in slow oven 10 to 15 minutes. Other fruit can be used and fruit can be sprinkled with brandy or sherry instead of flavouring meringue with vanilla. Serve hot or cold with custard or cream.—MRS. V. H. MASHFORD (Coonalpyn).

JAN. 15 — Coffee Cream Mould

½ cup black coffee, 1½ cups milk, ½ cup sugar, 1 tablespoon gelatine soaked in ¼ cup water for one hour, 3 eggs, pinch salt, ½ teaspoon vanilla essence. Mix coffee, milk, sugar, and the soaked gelatine, and cook in double boiler (or over very slow heat) until gelatine is dissolved. Stir constantly and do not boil. Add the beaten yolks of the eggs carefully while mixture is not too hot, continue stirring till it thickens. Remove from stove. Cool slightly, add salt, vanilla, and the whites of the eggs beaten stiffly. Mix well, turn into mould, chill, and serve with cream.—MRS. J. H. DEWHIRST (Mount Gambier) and MRS. A. B. ROWLEY (Meadows).

JAN. 16 — Raspberry Sago

Put into saucepan 1 cup sago, ¼ cup sugar, 1½ pints water. Boil slowly until thick and clear. Take from fire and add raspberry vinegar to taste. Pour into glass serving dish to chill. Serve with raspberry jam and cream.—MRS. C. SCHULTZE (Carrieton).

JAN. 17 — Apple and Lemon Tart

1 cup S.R. flour, 2 large tablespoons of plain flour, pinch of salt, 2 ozs. sugar, 1 egg beaten with 2 tablespoons of milk, 4 ozs. butter or lard. Rub butter into flour, add sugar, and mix with egg and milk. Roll out and line two sandwich tins with paste, and fill with following mixture: Beat 2 eggs and add 2 cups of grated apple, rind and juice of 1 lemon, and a small cup of sugar. Bake ½ to ¾ hour in moderate oven.—MRS. J. A. V. BROWN (Smithville), MRS. S. T. HYDE (Murray Bridge), and MRS. S. T. BARR (Karoonda).

JAN. 18 — Spanish Cream

2 cups milk, 1 rounded dessertspoon gelatine, 2 tablespoons sugar, 2 (or 3) eggs, few drops vanilla essence. Beat yolks of eggs and sugar together, and gradually add the warmed milk. Stir over slow heat until it thickens, but do not boil. Allow to cool, and stir in the gelatine which has been dissolved in a little hot water. When cold, add stiffly beaten egg whites and essence. Whisk all thoroughly together and pour into wetted mould to set. Delicious with summer fruits.—MRS. G. G. CAMERON (Murray Town).

JAN. 19 — Lemon Squash Dessert

(No Cooking Required)

1 pint well-flavoured lemon squash (or similar drink), ¾ oz. gelatine. Soak the gelatine till soft in a little warm water. Add the lemon squash and heat until it is melted. Put aside to cool. When it is just beginning to set, whisk it with rotary beater till it is white and frothy. Delicious with ice cream or whipped cream.—MRS. BETTY GRIFFITHS (Smithfield).

JAN. 20 — Steamed Chocolate Pudding (I)

2 cups S.R. flour, ¾ cup sugar, 2 to 3 tablespoons butter, 2 eggs, 2 tablespoons rich cocoa, pinch salt, few drops vanilla essence, about ½ cup milk to mix. Cream butter and sugar, add beaten egg, and beat till light. Stir in sifted flour and cocoa, and mix to a soft cake-like batter with milk. Steam in covered buttered mould two hours. Turn out and serve with chocolate sauce or ice cream. Serves eight.—MRS. A. W. BATES (Wilkawatt), MRS. D. McKEOUGH (Cowell), and MISS N. E. SCHULTZE (Carrieton).

JAN. 21 — Sliced Peach Cream

Slice ½ dozen eating peaches into a fireproof dish and sprinkle with about ½ cup sugar. Let stand while making a custard to cover. Custard: 1 pint milk, 1 tablespoon cornflour, 2 eggs, 1 dessertspoon sugar. Beat egg yolks, cornflour, and sugar together. Pour over the hot milk, return to saucepan to thicken, but not boil, and then pour over the peaches. Place in moderate oven for ten minutes. Beat the whites of the eggs to a stiff froth, add 2 teaspoons sugar, beat again, and pile on the custard. Return to slow oven to set and colour slightly. Serve cold with cream.—MRS. J. H. KNAPPSTEIN (Clare).

JAN. 22 — Bread and Fruit Mould

Butter a basin and line with slices of stale bread, fairly thick. Stew any favourite fruit and pour hot into the basin. (Try to judge the amount of juice that will be absorbed by the bread.) Then put a thick layer of bread on top, and if possible, weigh it down with a plate or saucer. When quite cold and soaked, turn out and serve with custard or cream. A little cornflour or gelatine to thicken the juice slightly is sometimes an advantage.—MRS. C. H. ZWAR (Wirrabara).

JAN. 23 — Apricot Delight

Beat ¼ cup butter and ¼ cup sugar to a cream. Add 1 beaten egg, 1 tablespoon milk, then 1½ cups S.R. flour. Roll out ¼ in. thick. Place in a greased sandwich tin. Spread stewed apricots (dried or fresh) over. Must be well drained and almost dry. Beat 1 egg and 1 cup sugar with 1 cup desiccated cocoanut, and spread on top of apricots with a fork. Bake in moderately hot oven 15 to 20 minutes. This is a delicious sweet.—Mrs. K. W. BRUCE (Riverton).

JAN. 24 — Chocolate Shape

1 pint milk, 1 egg, few drops vanilla, 2 tablespoons each of sugar, cornflour, and cocoa. Heat milk. Mix cocoa to smooth paste with a little milk or water, and add to hot milk with the sugar. Stir well, and then pour on to cornflour which has been mixed with the beaten egg and a little cold milk. Stir again, return to saucepan, simmer 3 or 4 minutes, stirring constantly. Pour into mould to set. Serve cold with custard or cream. Delicious with ice cream.—MRS. J. H. DEWHIRST (Mount Gambier).

JAN. 25 — Ice Cream Cakes

Sponge Cake—Half an inch thick and cut into 1½ in. squares. Ice Cream—Also cut into 1½ in. squares. Caramel Sauce—Mix together ½ cup sugar, 1 tin condensed milk, 2 ozs. butter. Boil together for 15 minutes, stirring constantly. Dark spots will appear, but scrape well and continue cooking until light brown. Darken slightly with Parisian essence, add vanilla essence to taste, and if caramel is too thick, add very slowly hot water until consistency is right for pouring. For Individual Serves—Take a square of sponge cake, place on it a square of firm ice cream, then another square of cake. Pour over the warm caramel sauce and serve immediately. Chopped nuts may be added. Elegant for a special occasion.—MRS. H. PFITZNER (Tanunda).

JAN. 26 — Chiffon Banana Pie

Rub 2 ripe bananas through a sieve. Add 2 tablespoons sugar, a pinch of salt, and 2 unbeaten egg whites. Beat all together till stiff, and flavour to taste with lemon juice. Bake in a pastry-lined dish in moderate oven about ½ hour, or until firm and lightly browned, and till pastry cooked. Cool, and decorate top with bright-coloured jelly and dabs of whipped cream. Sprinkle with chopped nuts.—MRS. L. HENWOOD (Port Pirie).

JAN. 27 — Fruit Delight

Dissolve 2 dessertspoons of gelatine in ½ cup of hot water. Add 2 tablespoons of honey or golden syrup. Add 2 tablespoons of lemon juice, 1 cup of cold water. Mix all together, then add 1 cup of any kind of fruit that has been drained. Then leave to set. Stewed apricots are delicious made up into this sweet. If using peaches, slice thinly; if using pineapple (raw), cook first. Serve with cream or custard.—MRS. J. M. BETTS (Hammond).

JAN. 28 — Raisin Pie

(A Good Picnic Pie)

2 cups seeded raisins, 1½ cups water, 2 tablespoons cornflour, rind and juice of 1 lemon and 1 orange, ½ cup sugar, 1 or 2 ozs. chopped almonds or walnuts. Boil raisins, water, and sugar for five minutes. Mix cornflour with the fruit juices and a little cold water if needed, and thicken the raisin mixture, boiling 3 or 4 minutes and stirring well. Add the grated rind and cool a little. Line a pie plate with good pastry, pile in the mixture, and cover with pastry top. Cook in moderately hot oven about 30 minutes. Sprinkle generously with sugar while still hot.—MRS. L. H. HANNAFORD (Riverton).

JAN. 29 — Quick-Whisk Ice Cream

Requires no further whipping when once in freezer. 1 cup cream, 2 egg whites, 2 tablespoons sugar, ½ cup milk, flavouring. Whip egg whites till stiff, add sugar, and whip till thick. In another bowl whip cream till light, add milk, and beat again. Combine the two mixtures, add vanilla essence or any flavouring desired, and freeze.—MRS. R. CULLEN (Manoora).

JAN. 30 — Heavenly Lemon Dessert

2 tablespoons cornflour, 1 dessertspoon butter, 1 cup sugar, juice of 2 lemons, grated rind of 1 lemon, 2 egg yolks, 2 egg whites, 2½ cups boiling water. Mix butter, sugar, cornflour, juice and rind of lemons, and egg yolks together. Add the boiling water slowly, stirring well. Simmer in saucepan 3 minutes. Cool slightly and fold in stiffly beaten egg whites. Whip together for a few minutes, and pour into wetted mould to set.—M. CLARK (Yorketown).

JAN. 31 — Pineapple Cream (I)

1 large tin pineapple, 2 eggs, 1 oz. butter, 1 small tablespoon cornflour. Drain juice from pineapple and put in saucepan with the butter. When hot, pour over the cornflour (previously mixed to a paste with a little cold water). Stir well, add beaten eggs, return to saucepan, and stir over a slow heat until it thickens. Then pour over pineapple, which has been cut in small pieces, and mix well together. Arrange in serving dish, and when cold top with whipped cream and chopped nuts.—MRS. A. B. SCHULZ (Meadows) and MRS. L. J. O'NEIL (Willunga).

FEB. 1 — Upside-Down Peach Pie

Uses Fresh or Preserved Peaches

Cream ¼ cup butter with 2/3rds cup sugar. Beat in 1 egg, well beaten. Sift 2¼ cups plain flour with 3 teaspoons baking powder and a pinch of salt. Add this alternately with about 1 cup milk to make a cake batter. Melt 2 or 3 tablespoons butter in a 10 in. cake tin. Spread 3 tablespoons brown sugar evenly over this. Then place half peaches (or sliced peaches) in a pattern on the sugar. Pour cake mixture over all. Bake in a moderately hot oven 30 to 40 minutes. When cooked, turn upside down on a large plate. Serve with cream or custard sauce. Family-sized dessert.—MRS. R. P. BAILEY (Yongala).

FEB. 2 — Oban Summer Pudding

5 eggs, 4 ozs. sugar, ½ [illegible]elatine. Beat yolks of eggs well with the sugar. (Essence of lemon or vanilla may be added.) Dissolve the gelatine in hot water (just enough to dissolve it). Whisk the whites of eggs stiffly, and then beat all ingredients together thoroughly, otherwise the gelatine will sink to the bottom. Put in glass bowl and, when set, spread with raspberry or apricot jam and cover with whipped cream.—MISS W. WIEN-SMITH (Clare) and MRS. G. H. A. MAHOOD (Metropolitan).

FEB. 3 — Pineapple Sago

2 large tablespoons sago, ½ pint pineapple juice and water combined, ½ tin preserved pineapple, 1 tablespoon sugar, 1 tablespoon honey or golden syrup. Soak sago in water to cover for ½ hour. Pour off this water, and then add the pineapple juice to the sago. Stir over fire till it boils, simmer till clear, and then add the pineapple, which has been minced. Add syrup and sugar, heat till dissolved, and then put aside in mould to set. Serve cold with cream or custard.—MRS. L. McINNES (Robe).

FEB. 4 — Thirty-Minute Pudding

1 cup S.R. flour, 1 dessertspoon butter, 1 dessertspoon sugar, 1 egg, pinch salt, about ¼ cup milk. Beat the egg into a breakfast cup and fill with milk. Cream butter and sugar, add egg and milk, and lastly sifted flour and salt. Steam briskly in covered, buttered basin for 30 minutes. Turn out, and serve hot with jam or golden syrup, or with sugar and cream.—MRS. A. HODDER (Lyndoch), MRS. D. F. W. BUICK (Penneshaw), MRS. O. R. LANG (Geranium), and two other members.

FEB. 5 — Cocoa Fluff

2 level dessertspoons gelatine, 2 cups milk, ¼ cup hot water, 4 dessertspoons sugar, 2 dessertspoons cocoa, 1 egg, vanilla. Mix sugar and cocoa to a smooth paste with a little of the milk. Boil the rest of the milk. Carefully add cocoa paste. Bring to boiling point. Beat egg yolk and stir quickly into cocoa mixture. Remove from fire and let cool. Dissolve gelatine in hot water and add to cooled liquid. Beat egg white and pinch of salt until stiff. Whisk into the cocoa mixture when it is thickening. Add a few drops of vanilla and pour into a wet mould. Chill and serve with custard or ice cream.—MRS. S. E. MATTEY (Terowie).

FEB. 6 — Mulberry Pies

Make short pastry with 6 ozs. flour, a pinch of salt, 3 ozs. dripping, 1 dessertspoon sugar, and cold water to mix. Use half the pastry to line patty tins. Mix together 2 cups ripe mulberries, 1 teaspoon grated lemon rind, 1 tablespoon lemon juice, ¾ cup sugar. Fill patty tins with mixture and top with pastry Slit a cross on top of each pie and bake in a hot oven for 20 minutes.—MRS. L. WEBSTER (Swan Reach).

FEB. 7 — Apple Meringues

Peel and core apples and carefully stew. When soft, lift out and put into a shallow dish. Cover with a meringue (made with 1 cup sugar and 2 egg whites beaten stiff). Leave the centres empty until ready to serve, then fill with whipped cream, dates, and walnuts chopped fine.—MRS. G. FOWLER (Stirling).

FEB. 8 — Fruit-Cup Ice

Slices of sponge cake, plain ice cream, fruit-cup cordial or any similar fruit syrup or cordial. Arrange individual slices of sponge cake on dishes. Place a serving of ice cream on each, and pour over about 1 tablespoon fruit-cup cordial. Serve at once.—MRS. E. HOWARD (Prospect Hill).

Ice Cream: See February 24.

FEB. 9 — Preserved Ginger Pudding

1 large cup plain flour, 2 tablespoons sugar, 2 tablespoons butter or dripping, 1 tablespoon golden syrup or treacle, 2 ozs. preserved ginger, ½ teaspoon ground ginger, pinch of salt, 1 cup milk, ½ teaspoon carb. soda. (In place of milk, 1 egg and ½ cup milk may be used when eggs are plentiful.) Mix dry ingredients, and rub in the butter or dripping. Chop preserved ginger and add with the golden syrup. Lastly, add milk in which soda has been dissolved. Makes a fairly thin batter. Steam in greased, covered basin for two hours. Serve with custard sauce or ice cream.—MRS. T. G. KEALY (Millicent) and MRS. E. L. FOORD (Robe).

FEB. 10 — Midgley Mould

¾ pint milk, 3 eggs, 1 teaspoon castor sugar, 1 teaspoon vanilla essence, 1 teaspoon strong coffee essence, 1 tablespoon caramel (the last can be made by melting a little sugar in saucepan). Beat eggs thoroughly with the sugar, and then add all the other ingredients. Stir well, pour into buttered mould, and steam gently, covered with greased paper, for about ¾ hour, or until set.—Serve with cream.—MRS. W. J. WALSH (Spalding).

FEB. 11 — Plum Dessert

1 lb. dark plums and 1 pkt. wine jelly, 2 eggs, 1 dessertspoon cornflour, 1 pint milk, and 1 large tablespoon sugar. Put stewed plums in a glass dish and pour off the juice. Make a custard with the milk, yolks of eggs, cornflour, and sugar, and pour over the plums. Bring to the boil 1 pint of the plum juice and add the jelly crystals. When nearly set, beat in the stiffly beaten whites of the eggs, pour over the custard, and serve with whipped cream.—MRS. J. GULEY (Port Wakefield).

FEB. 12 — Dutch Apple Tart

1½ cups flour, 2 teaspoons baking powder, ¼ teaspoon salt, 4 ozs. butter, 3 tablespoons sugar, 1 egg, 1/3rd cup milk, 3 or 4 large apples, cinnamon. Sift, flour, baking powder, salt, and sugar; rub butter in well. Beat egg slightly and add to milk and mix into dry ingredients to make soft dough. Roll out and place in baking dish or on plates. Cover with peeled and sliced apples, sprinkle with cinnamon. Mix equal quantities of sugar, flour, and butter (about 2 or 3 tablespoons of each), add a little cinnamon, crumble, and sprinkle on top. Bake in moderate oven. Delicious hot or cold.—ELIZABETH AFFLECK (Berri).

FEB. 13 — Banana Fluff

Time, 5 Minutes. No Cooking Required.

Mash 6 bananas with about 2 tablespoons sugar until dissolved. Mix in 1 tablespoon raspberry or black currant jam, add small jar whipped cream, and lastly, 1 stiffly beaten egg white. Colour with cochineal and beat all well together. Sprinkle nuts on top if liked. Serve as cold as possible.—MRS. JOHN HOPE (Clare).

FEB. 14 — Baked Fruit Trifle

4 or 5 slices plain cake, cut thinly and spread with jam. Arrange in fireproof dish. Mix 2 cups milk, 2 egg yolks, 1 dessertspoon sugar, and few drops vanilla. Pour over cake and bake slowly till set. Allow to cool. Make a fruit salad with fruit in season, and spread thickly over top. Cover with meringue made from whites of the eggs and 2 tablespoons sugar. Brown slightly in slow oven. Serve cold with cream.—MRS. L. C. NORMAN (Waikerie).

FEB. 15 — Princess Pudding

2 slices bread, 2 eggs, 1 pint milk, 1 tablespoon sugar, marmalade, cocoanut. Spread the bread with marmalade and cut into fingers. Put in layers in a buttered piedish. Beat eggs with the sugar, add milk, and pour over the bread. Let stand ½ hour. Sprinkle with desiccated cocoanut and bake in slow oven about 1 hour, until custard is lightly set.—MRS. E. LANG (Wirrulla).

FEB. 16 — Moonshine Pudding

1½ generous tablespoons cornflour, ¾ cup sugar, 2 cups boiling water, whites of 2 eggs, juice of 1 large or 2 small lemons. Mix cornflour to smooth paste with lemon juice and a very little cold water if necessary. Add sugar. Gradually pour on the boiling water, stirring well. Boil and stir for 3 or 4 minutes. Cool slightly, and then fold in stiffly beaten egg whites. Whisk together a minute or two, and set in a wetted mould. Chill, and turn out on glass dish. Pour around, but not over, a custard made with the 2 egg yolks, ½ pint milk, 1 dessertspoon sugar, 1 teaspoon cornflour, and flavouring.—MRS. M. MURNANE (Cockaleechie), MRS. JOE RONAN (Gawler), MRS. H. GOLDFINCH (Willunga), and three other members.

FEB. 17 — Chocolate Pie

8 ozs. short-crust, 1 pint milk, 1½ tablespoons cornflour, 1½ tablespoons sugar, 1½ tablespoons cocoa, 1 egg, ¼ teaspoon lemon rind, 2 or 3 drops vanilla. Line a pie plate with pastry and cook in moderate oven. Allow to cool. Heat milk and add cocoa, sugar, and lemon rind. When nearly boiling, add cornflour, mixed with little milk, and cook 5 minutes. Cool slightly, add beaten egg yolks, and then stiffly beaten white and vanilla. Pour into pastry cases and decorate with chopped nuts.—J. W. GORDON (Cadell).

FEB. 18 — Northumberland Sweet

Line a piedish thickly with apricot jam and add enough stewed apples (rather dry) to half fill dish. Make a custard with a pint of milk, 1 teacup breadcrumbs. 1 tablespoon melted butter, and 2 tablespoons sugar; heat together, stir in 2 beaten egg yolks. Pour custard over fruit, and bake in moderate oven for 10 or 15 minutes till set. Beat the egg whites stiffly, add 1 tablespoon castor sugar, pile roughly on top, and brown in oven. Serve hot or cold.—R. J. McEWIN (Smithville.

FEB. 19 — Floating Island

Whisk 4 egg whites until stiff, and then fold in 4 tablespoons castor sugar. Flavour with few drops vanilla. Make a caramel with 3 heaped tablespoons sugar by browning it slowly in small saucepan. Have ready a pudding basin greased with butter, pour in caramel, and shake it well around. Then pour in egg mixture and steam ½ hour over boiling water. Basin must not be too small. Then, using the saucepan in which the caramel was made, make a custard with the yolks of the 4 eggs and ¾ pint milk and 1 tablespoon sugar. Turn out mould on to dish, surround with custard, chill, and serve with ice cream.—MRS. L. C. NORMAN (Waikerie).

FEB. 20 — Peach Trifle

Stewed or preserved peaches, 4 ozs. cakecrumbs, 1 pkt. red jelly crystals, ½ pint milk, 2 yolks of eggs, 1 white of egg, 1 dessertspoon sugar. Drain syrup from the peaches, which should be firm and either sliced or in halves. Use syrup to dissolve the jelly crystals, adding hot water to make up the pint. Beat sugar and eggs together, add hot milk, and stir over slow fire until custard thickens and coats back of spoon. Do not boil. Add desired flavouring. Place cakecrumbs in serving dish, and pour over them the custard and half the jelly. Mix and leave to set. Pour on the remainder of the jelly when beginning to set. Arrange peaches on this. Chill and serve with whipped cream.—MRS. D. J. GILL (Port Pirie).

FEB. 21 — Light Date Pudding

2 ozs. butter or dripping, 2 ozs. sugar, 1 egg, 4 ozs. S.R. flour, pinch salt, 3 ozs. chopped dates, 1 teaspoon grated lemon rind, about 3 tablespoons milk. Cream fat and sugar, add beaten egg and lemon rind, and beat well. Add dates and flour alternately with milk. Turn into greased mould, cover with greased paper, and steam 1½ hours. Serve with lemon sauce: 1 cup water, ½ cup sugar, 2 tablespoons lemon juice, 1 dessertspoon cornflour, 1 dessertspoon butter. Blend cornflour with some of the water. Add balance of water and the other ingredients. Stir till boiling. Simmer 3 or 4 minutes and serve.—MRS. O. J. SANDERY (Port Pirie) and MRS. R. G. ASHENDEN (Smithfield).

FEB. 22 — Water Melon Delight

Make 1 pint of red jelly, and when half set fold in 2 stiffly beaten egg whites and the pulp of 3 passionfruit. Whisk together. Pour into large bowl and allow to set. Make 1 pint of thick custard (with custard powder), and when cold spread over red jelly. Make 1 pint of green jelly. When nearly set, pour over custard. Chill and cut into wedge-shaped pieces. Serve with cream or ice cream.—MRS. C. P. STEER (Clarendon).

FEB. 23 — Perfection Pudding

Blend 1 tablespoon plain flour with about 1/3rd cup milk. Stir in 1 tablespoon melted butter, 1 tablespoon golden syrup, and 1 well-beaten egg. Lastly, add 1 large cup boiling milk and mix well. Turn into greased piedish and bake about 30 minutes in a slow to moderate oven, until set and golden brown. The mixture must not boil. Serve hot or cold with summer fruits.—MRS. R. POLLARD (Gladstone).

FEB. 24 — Basic Ice Cream

1 pint fresh milk, 4 heaped tablespoons powdered milk, ½ cup sugar, 1 small teaspoon gelatine, 1 teaspoon vanilla, ½ cup hot water. (2 tablespoons cream may be added to this recipe.) Place milk in basin, sprinkle in powdered milk, sugar, and vanilla, and beat well until smooth. Dissolve gelatine in ½ cup very hot water, add to milk mixture, and beat again, using rotary beater. Pour into refrigerator trays. When it begins to set around the edges—generally about 1 hour—turn out into basin, beat well again, and freeze. If beaten long enough, mixture will double its former quantity.—MRS. J. S. OVERALL (Hindmarsh Valley), MRS. M. C. OSBORNE (Yankalilla), and MISS MARIE FIDOCK (Hamley Bridge).

FEB. 25 — Canadian Lemon Pie

Take juice of 2 lemons, rind of 1 lemon, 1 tablespoon butter, 1 tablespoon cornflour, 1 cup boiling water, 1 cup sugar, 2 eggs, and baked pastry shell. Place butter into a saucepan, and when melted add the cornflour. Blend well and add to this the juice and rind of lemons. When well mixed, pour in very carefully the boiling water, and stir till it thickens. Then add egg yolks mixed with sugar. Stir well and pour into baked pastry shell. Beat egg whites stiffly, adding 2 teaspoons sugar. Put in spoonfuls on to the pie and put in oven to brown. Serve cold.—MRS. G. T. HILDER (Hawker) and E. THOMAS (Cook).

FEB. 26 — Pineapple and Cornflour Meringue

1 pint milk, 2 ozs. cornflour, 1 oz. butter, 2 or 3 eggs, 1 or 2 ozs. sugar, pinch of salt, 1 tin pineapple, vanilla essence, 1 tablespoon castor sugar for each egg white. Put the milk into a saucepan with the butter and pinch of salt, and heat slowly. Mix the cornflour to a thin, smooth paste with a little of the pineapple juice. Add to the hot milk, stirring all the time until it boils; boil for 3 minutes. Remove from the stove, add the egg yolks, sugar, and vanilla essence. Cut the pineapple into small pieces and put in a buttered pudding dish. Pour over the cornflour mixture. Beat the whites stiffly and sweeten with the castor sugar. Pile on top of the pudding and lightly brown the meringue in a slow oven. Serve hot or cold. Equally delicious if other fruit is substituted for the pineapple. YVONNE E. ROSSITER (Strathalbyn).

FEB. 27 — Refrigerator Fruit Pie

Filling: 1 dessertspoon gelatine, ¾ cup hot water, ½ cup sugar, ½ cup orange juice, 2 tablespoons lemon juice, ¼ cup crushed pineapple, 1 sliced banana, 1 stiffly beaten egg white, ½ cup whipped cream, ¼ teaspoon salt. (Substitute any fruit juices in season.) Dissolve gelatine in the hot water, add sugar and salt, and stir till dissolved. Cool slightly and add fruit juices. When mixture begins to set, beat with rotary egg beater and fold in fruit, whipped cream, and egg white. Pour into piecrust shell. Crust: Beat together ½ cup butter and ¼ cup sugar. Work in 1½ cups biscuit crumbs. Knead on sugar-dusted board and roll to shape desired. Chill pie several hours in refrigerator. Decorate with whipped cream.—MRS. C. W. HANNAFORD (Riverton).

FEB. 28 — Passion Fruit Sweet

Make 1 lemon jelly as usual. Allow to cool but not set. Beat 1 egg, add ½ cup sugar and a small cup of milk. Pour the jelly into the egg and milk mixture (do not pour egg and milk mixture into jelly). Add 3 or 4 passion fruit and allow to set.—MISS K. D. WALLACE (Metropolitan), MRS. C. K. FREEBAIRN (Angaston), MRS. W. SMITH (Smithfield), and three other members.

FEB. 29 — Pear Tart

1 large cup S.R. flour, ¼ cup sugar, 1 egg, 2 tablespoons butter, ½ cup milk. Beat butter with sugar, add egg, then flour and milk. Spread over deep tart plate. Drain some preserved or stewed pears. Place pieces of pear on top of mixture. Spread in place, and pour over the following mixture: Topping—2 tablespoons butter, 2 tablespoons brown sugar, and 1 teaspoon mixed spice Melt and mix well. Bake 30 to 40 minutes in moderate oven.—MRS. A. W. WELDEN (Parilla).

MARCH 1 — Lemon Sago Jelly

1 cup sago, 5 cups cold water, 2 tablespoons golden syrup, the juice of 2 lemons, 1¼ cups sugar. Wash sago in two or three waters, then put in saucepan with the cold water, and stir well and boil slowly until clear. Add sugar, syrup, juice of lemons, and boil for a few minutes longer. A few drops essence of lemon may also be added, or a small piece of lemon rind boiled with the sago and later removed. Pour into a wetted mould and serve cold with cream or custard, or with stewed pears.—MRS. A. B. BARKER (Virginia), MRS. A. MICHELMORE (Prospect Hill), and MRS. A. Y. BATES (Ungarra).

MARCH 2 — Grape Tart

Line a tart plate or shallow dish with a good short crust. Prepared pastry mix is excellent. Select large ripe grapes, cut in halves, take out seeds, and pile thickly on uncooked pastry. Sprinkle thickly with sugar, add a sprinkling of cocoanut and little dabs of butter. Cook in moderate oven about ½ hour until nicely browned. Serve hot or cold.—MRS. E. H. KNAUERHASE (Booleroo Centre).

MARCH 3 — Snowflake Cream

2 dessertspoons gelatine, ½ cup cocoanut, ¾ pint milk, ½ cup hot water, 3 dessertspoons sugar, 2 eggs, few drops vanilla essence, pinch of salt. Heat milk. Beat egg yolks and sugar and stir into milk. Cook until thickening, but do not boil. Leave aside until cold. Dissolve gelatine in hot water and add to mixture. Beat egg whites to a stiff froth with the salt, and add to custard mixture. Beat again, and fold in cocoanut and flavouring. Line a mould with sliced bananas and carefully pour in the mixture. Chill, and turn out when set.—MRS. S. V. THISELTON (Ceduna).

MARCH 4 — Apple Cornflake Pudding

2 cups cornflakes, 2 cups finely sliced cooking apples, ½ cup brown sugar, 1 teaspoon cinnamon, 2 tablespoons butter, 2 tablespoons water. Place layer of cornflakes in well-buttered piedish, then a layer of sliced apples. Sprinkle with sugar, cinnamon, and water, and dot with butter. Then add another layer of cornflakes. Repeat till all the ingredients are used. Make final layer of cornflakes. Bake in moderate oven about 35 minutes. Serve hot or cold with custard or cream.—MRS. C. A. YEEND (Bull's Creek), MRS. L. W. WOOLLATT (Milang), and MRS. I. P. PENNA (Wirrulla).

MARCH 5 — Three-Minute Sweet

Take 1 apple for each person. Peel and grate and sprinkle with sugar, orange juice, and a little cocoanut. Sliced banana is a pleasant addition. Serve with cream or custard.—MRS. E. H. KNAUERHASE (Booleroo Centre).

MARCH 6 — Quay Pudding
(Light and Rich)

The weight of 2 eggs in butter and flour, and the weight of 1 egg in sugar. Beat butter and sugar to a cream, add 2 eggs, well beaten, and then the sifted flour and 2 tablespoons raspberry jam. Lastly, add 1 small teaspoon carb. soda dissolved in 1 tablespoon hot water. Put into greased pudding mould, tie down, and steam 1½ hours. Leave plenty of room to rise. Serve with sweet sauce.—MRS. C. E. ASHMAN (Ungarra), MRS. ARTHUR THOMAS (Riverton), MRS. J. R. COCK (Lameroo), and eight other members.

MARCH 7 — Butterscotch Pie

Line a sandwich tin with a pastry made with 2 ozs. butter, 2 ozs. sugar, 1 tablespoon cornflour, and a level cup of S.R. flour; mix with a well-beaten egg. Put weight to stop centre from rising (dried peas or beans on paper are excellent for this purpose). Bake in a moderate oven about 25 minutes. Remove weight and fill with the following: Into a saucepan put 2 ozs. dark brown sugar and 2 ozs. butter, simmer for a while to make a caramel, then add 1 tablespoon plain flour, stir well, add 1 pint milk and 2 egg yolks, stir until it thickens. Add ½ teaspoon vanilla. Fill tart shell. Return to oven for 15 minutes, then cover with a meringue made with the two egg whites beaten stiffly with 2 tablespoons sugar. Bake a pale brown in slow oven. Serve cold.—MRS. RAY HARRIS (Cummins).

MARCH 8 — Peach Mousse

½ pint sliced peaches with their own juice (use fresh, stewed, or preserved peaches), 1/3rd cup sugar (double if for fresh peaches), 3 eggs, 1 scant tablespoon gelatine. Put egg yolks and sugar in basin and whisk till creamy over hot water. Dissolve gelatine in a little hot water. Beat egg whites stiffly. Add both of these to the egg-yolk mixture and whisk all together for a few minutes. Pour over the peaches and juice and stir well. Place in individual dishes and leave to set. Decorate with whipped cream, nuts, and crystallised cherries. Serves six.—MRS. J. E. HICKS (Moonta).

MARCH 9 — Golden Apple Delight

Cut some short pastry into squares. Peel and core the required number of apples, cut into quarters, and put one quarter on each square of pastry. Fold over pastry cornerways to enclose apple securely. Put into deep piedish, and pour over this mixture while hot: 1¼ cups boiling water, 2 tablespoons golden syrup, ½ cup sugar. This should cover about 8 good-sized apple quarters. Bake about 40 minutes. Serve with custard or cream, hot or cold.—MRS. W. S. TOOHEY (Nangwarry) and MRS. M. A. TILBROOK (Ungarra).

MARCH 10 — Pear Sponge

Line a buttered basin or mould with stale sponge cake. Fill centre with stewed or preserved pears, and pour over it a pineapple or lemon jelly, made with a packet of jelly crystals, and using the fruit juice with the usual hot water. Turn out when set, and serve with custard or cream.—MRS. H. BELL (Mount Barker).

MARCH 11 — Date Pineapple Custard Tart

Line a deep pie-plate with short pastry. Split dates, fill each with a strip of sugar-dipped pineapple and line bottom of plate. Make a custard with 2 egg yolks beaten with 1 tablespoon sugar and 1 cup milk. Pour over dates and bake till set. Make a meringue of the egg whites beaten with 1 tablespoon sugar. Put this on custard and cook in a slow oven till light brown.—MRS. H. WHEARE (Cunningham).

MARCH 12 — Golden Apples

Peel and core large cooking apples, place in ovenproof dish, and fill centres with sultanas or any dried fruit. Mix 1 tablespoon sugar with ¼ teaspoon cinnamon for every four apples, and sprinkle over. Mix 1 dessertspoon golden syrup with ¼ cup hot water and pour in dish. A little dab of butter on each apple is an improvement. Bake about ¾ hour in moderate oven till apples are tender. Spoon syrup over apples occasionally. Hot or cold dish.—MRS. W. B. SAMPSON (Pinnaroo).

MARCH 13 — Cold Chocolate Souffle

3 eggs, 2 tablespoons cocoa, ¾ cup sugar, 1½ tablespoons gelatine, 1 pint boiling milk. Beat yolks of eggs with cocoa and sugar till light. Add pint of boiling milk, return to saucepan, and stir till it thickens (do not let it boil). Melt gelatine in a little hot water and add to custard. When cool, add stiffly beaten whites of eggs. Sets very quickly. Pour into small glass dishes and cover with cream when cold.—MISS I. WIEN-SMITH (Clare) and MRS. C. D. WHITE (Black Springs).

MARCH 14 — Marbled Pudding

(Children's Favourite)

3 cups S.R. flour, 2 heaped tablespoons butter, 1 cup sugar, 2 eggs, about 1 cup milk, cochineal and cocoa for colouring. Cream butter and sugar, add beaten eggs, and beat mixture well. Stir in sifted flour and enough milk to give a soft, cake-like consistency. Divide into three parts. Colour one with cochineal, the second with cocoa (about 1 dessertspoonful), and leave the third plain. Place in alternate spoonfuls in a greased pudding basin. Steam for 2½ hours, well covered with greased paper. Serve with chocolate sauce or custard.—MISS C. HARRIS (Kapunda).

MARCH 15 — Fruit Flummery

An Elegant, Delicious Sweet

1 cup water, 1 cup sugar, 1 large tablespoon powdered gelatine, 1 tablespoon plain flour, the juice of 2 large oranges and 1 lemon, the pulp of 6 passionfruit. Mix the flour, gelatine, sugar, and water to a smooth paste (dissolving the gelatine), and then add the juice of the oranges and lemon. Heat slowly and stir while the mixture simmers for 3 or 4 minutes. Do not boil. Turn into a large basin to cool, and then beat thoroughly until very white and thick. Lastly, add the passionfruit pulp, beat again, and when thick pour into glass dish. Chill and serve. The success of this sweet depends on the long beating.—MRS. F. LYONS (Tarcowie) and MRS. R. McCRACKEN (Loxton).

MARCH 16 — Upside-Down Apple Ginger

Peel, core, and slice thinly and evenly ½ lb. cooking apples. Grease a fireproof dish or sandwich tin and melt in it 1 dessertspoon butter. Sprinkle with 1 dessertspoon sugar, evenly. Arrange on this a pattern of the apple slices, and sprinkle with another dessertspoon sugar. Prepare cake mixture: Sift ¼ lb. S.R. flour, 1 level teaspoon ground ginger, and a pinch of salt. Melt 1 heaped dessertspoon golden syrup with 1 tablespoon butter, and pour into the flour with 2 or 3 tablespoons milk. Mix to a light cake batter and pour carefully on to apples. Spread it a little towards sides of dish, hollowing the centre slightly. Bake in moderate oven about 30 minutes. Let stand a minute of two when cooked, turn out, and serve upside-down. Delicious hot, served with ice cream.—MRS. G. F. ROHRIG (Yorketown).

MARCH 17 — Lemon Pie

1½ cups water, 1 cup sugar, 1 tablespoon butter, 2 scant tablespoons cornflour, yolk of 1 egg, juice of 1 lemon, and grated rind. Boil water, stir in cornflour (mixed with a little cold water), then add butter, sugar, egg yolk, lemon juice, and rind. Line a dish with short pastry, bake, then pour in filling. Beat up the white of egg, with 2 tablespoons sugar, till stiff, spread on filling, return to oven until a pale brown. Nice eaten hot or cold. Pineapple or banana can be added to lemon to add variety.

Short Crust: ½ lb. flour, ½ teaspoon baking powder, pinch salt, ¼ lb. dripping or butter, 1 teaspoon sugar, ½ small cup water.—MRS. L. M. BARNS (Elliston) and MRS. C. J. CAMPION (Orroroo).

MARCH 18 — Junket Ice Cream

1½ pints milk, 1 junket tablet, ½ cup sugar, 3 heaped tablespoons cream, 1½ tablespoons condensed milk, ½ teaspoon vanilla. Make junket with lukewarm milk, sugar, and tablet. When set, stir in cream, put in trays, and freeze. When setting around the edge, take out, add condensed milk and vanilla, whip well, and freeze.—MRS. H. FOSTER (Coulta).

MARCH 19 — Shirley's Golden Pudding

(No Eggs Required)

2 cups plain flour, ½ cup sugar, ¾ cup marmalade (or apricot jam), ½ cup butter or good dripping, ½ teaspoon carb. soda, milk to mix. Rub butter into flour, and then mix all ingredients well together. Dissolve soda in a little milk, and stir in sufficient milk to make a soft dough. Steam in greased, covered basin two hours. Turn out and serve with custard sauce.—MRS. E. E. SCHULZ (Hindmarsh Valley) and MRS. SAM DAY (Robertstown).

MARCH 20 — Marshmallow Dessert

¾ cup sugar, ½ pint water, pinch salt, 1 dessertspoon gelatine, flavouring. Heat all together, but do not boil. When sugar and gelatine dissolve, allow to cool. Whip whites of 2 or 3 eggs very stiffly and add to cool mixture. Beat all together with rotary beater till light and frothy. Set in cold place. Before serving, cover top with a fruit salad mixture or any fruit in season. Decorate with whipped cream.—MRS. B. K. JENKINS (Snowtown).

MARCH 21 — Passion Fruit Delicacy

4 passionfruit, 1 tablespoon butter, 2 tablespoons plain flour, ¾ cup sugar, 2 cups milk, 2 eggs. Cream butter and sugar, add beaten egg yolks, and then gradually the flour, milk, and passion fruit pulp, in that order. Lastly, fold in the stiffly beaten egg whites. Pour into greased piedish and stand in dish of water. Bake about one hour in moderate oven, when the dessert will have a light crust on top and passion fruit sauce beneath. Serve hot or cold.—MRS. P. G. MALPAS (Willunga) and MAY M. KENNY (Hindmarsh Valley).

MARCH 22 — Dandy Creme

1 tablespoon butter, 1 tablespoon sugar, 1 tablespoon S.R. flour, 1 egg, 1 pint boiling milk. Cream butter and sugar together, add well-beaten egg, and then sifted S.R. flour. Mix well, and then add slowly, stirring all the time, the boiling milk. Return to saucepan for a minute or two to thicken, stirring and beating all the time. Serve cold with stewed fruit or jellies.—MRS. A. B. NIETZ (Port Augusta).

MARCH 23 — Honey Sponge (Steamed)

1 tablespoon butter, 2 tablespoons honey, 1 teaspoon cinnamon, 1 cup S.R. flour, 2 tablespoons sugar, 4 tablespoons milk, ½ teaspoon carb. soda, 1 egg, pinch salt. Beat the butter and sugar to a cream and add the well-beaten egg. Mix the honey in the milk and add to the mixture. Sift together the flour, cinnamon, soda, and salt, and stir lightly into other ingredients. Steam in a basin for 1½ hours. Serve with white sauce.—MRS. S. V. THISELTON (Ceduna).

MARCH 24 — Stuffed Peaches

6 large peaches, 3 or 4 small sponge cakes, 2 ozs. almonds, small piece candied orange or lemon peel, ½ cup white wine or fruit juice, sugar to taste (about ½ cup). Cut peaches in halves, remove stones and a little of the pulp to make room for stuffing. Pound almonds, crumb the cakes, chop peel and peach pulp, and mix all with about half the sugar. Fill peaches with the mixture and then put two halves together again. Place in fireproof dish, pour over the wine or fruit juice, sprinkle with the rest of the sugar, and cook in a moderate oven until peaches are tender and well crusted with the sugar. Serve hot or cold with custard or cream.—MRS. ERIC SCHULTZ (Tanunda).

MARCH 25 — Stale Cake Pudding

Crumble cake and moisten with milk and well-beaten egg, allowing ½ pint milk to each egg. Beat until smooth and steam in greased basin 1 hour. Serve with white sauce.—MRS. A. JOHNSON (Sheringa).

MARCH 26 — Blackberry Fool

2 lbs. blackberries, ¾ lb. apples, ½ lb. sugar, ½ pint of thick boiled custard, juice of 1 lemon. Peel and cut up the apples. Put the fruits, sugar, and lemon juice in a saucepan or casserole, adding 2 tablespoons water to prevent burning at first. Cook gently until done. Drain off surplus syrup. Rub through a sieve into a basin, and, when cold, mix with the cold custard. Serve in a glass dish or in individual glasses. Decorate with whipped cream.—MRS. G. PAYNE (Loxton).

MARCH 27 — Apple Strudel

3 cups S.R. flour, 1 level teaspoon salt, 3 ozs. butter or good fat, 2 eggs, about ¾ cup milk. Sift flour and salt, rub in butter, and stir in beaten eggs and enough milk to make a firm dough. Knead till smooth on floured board. Roll to a thin shape, brush with milk, and spread with this filling: 6 finely sliced apples (large), ¾ cup sugar, 2 tablespoons breadcrumbs, 1 level teaspoon spice, 1 tablespoon lemon juice. Moisten edges of pastry and roll into long shape. Place on baking tray and twist into a crescent. Brush with milk and bake in a hot oven about 30 minutes.—MRS. V. HANSEN (Myponga).

MARCH 28 — Baked Golden Pears

4 medium-sized pears, ½ cup brown sugar, ¼ cup golden syrup, ½ teaspoon lemon juice, 6 or 7 cloves. Place peeled pears (cut in halves and cored, but with stalks left on) cut side down in casserole. Sprinkle with brown sugar, spoon golden syrup on to each pear. Add cloves and lemon juice. Cover and bake in a moderate oven till tender. Chill well and serve with ice cream or whipped cream.—MISS LORNA C. GRIFFITHS (Smithfield).

MARCH 29 — Grated Apple Pudding

2 tablespoons butter, ½ cup sugar, 1 egg, ½ cup breadcrumbs, ¾ cup flour (plain), 1 large grated apple, ½ cup currants, ¼ cup raisins, a little lemon peel, 1 teaspoon carb. soda in 2 tablespoons boiling water. Rub butter into flour, and then mix all ingredients thoroughly together. Steam in buttered basin for 2 hours. Serve with sweet sauce.—MRS. B. W. WIBBERLY (Tumby Bay).

MARCH 30 — Three-in-One Pudding

Make a baked custard with 2½ cups milk and 3 large or 4 small eggs and sugar to taste, and let it cool. Boil 4 apples with a little sugar until soft, then spread over custard. Then make a milk jelly with 1 cup cold milk, sugar to taste, and 1 small tablespoon gelatine and a few drops essence vanilla. Pour over apples and let set.—MRS. D. B. GILES (Karoonda).

MARCH 31 — Waterfall Pudding

(Light and Sweet Steamed Pudding)

2 tablespoons sugar, 1 to 2 tablespoons butter, 1 egg, 1 breakfast cup S.R. flour, a pinch of salt, few drops vanilla or any flavouring essence, about ¼ cup milk, 2 tablespoons favourite jam. Cream butter and sugar, add beaten egg, and beat again. Sift in flour and salt, add essence, and stir to a light cake-dough consistency with milk. Grease pudding basin and put jam in bottom. Pour in the mixture, tie down with greased paper, and steam 1 to 1½ hours. Turn out and serve with custard or cream.—MRS. C. A. LINKSON (Tarcowie), MRS. C. A. ZERNA (Cleve), MRS. F. J. BILLS (Orroroo), and six other members.

APRIL 1 — Blackberry and Apple Charlotte

1 lb. apples, 1 lb. ripe blackberries, sugar to taste, bread 2 or 3 days old. Stew the apples and blackberries with a little water and sugar to taste (about ¾ cup). Butter a mould and line it with slices of bread ½ in. thick and with crusts removed. Fit them well together and fill up the mould with the stewed fruit. Place slices of bread to fit exactly on top and set aside in cool place till next day. Turn out carefully and serve with boiled custard or cream.—MRS. W. P. WADE (Yunta-Waukaringa).

APRIL 2 — Washing Day Pancakes

2 ozs. butter, 2 eggs, pinch of salt, 2 ozs. flour, 1 cup milk. Beat eggs well, add flour, melted butter, and milk, and beat all well together. Put into well-buttered plates and bake in fairly hot oven. Serve with lemon and sugar or folded over with jam in between.—MRS. C. E. SMITH (Mount Barker).

APRIL 3 — Ruby Quince Pudding

Thinly-sliced quinces and sugar, 2 ozs. butter, 2 ozs. sugar, 1 egg, ½ cup milk, 6 ozs. S.R. flour. Grease a pudding basin liberally with butter and sprinkle thickly with sugar. Slice quinces very thinly and line bottom and sides well with the slices. Into the centre put the filling made by creaming the 2 ozs. butter and 2 ozs. sugar, add the beaten egg and milk, and stir in S.R. flour. Put more thinly-sliced quinces on top of mixture and sprinkle thickly with sugar and few dots of butter. Cover closely with greaseproof paper and steam 1½ to 2 hours. When taken out, quinces will be bright red. Serve with custard sauce or clotted cream.—MRS. M. M. GRIFFIN (Hammond) and MISS A. REDDEN (Murray Bridge).

APRIL 4 — Chocolate Fudge Pudding (Eggless)

Main Mixture: 1 cup S.R. flour, ½ teaspoon salt, ¾ cup brown sugar, ¾ cup milk, 2 tablespoons melted butter, 2 tablespoons cocoa, vanilla essence, and 1/3rd cup chopped nuts (optional). Sift flour, salt, and cocoa together, add sugar, and stir in milk and butter. Pour into ovenproof pie dish.

Topping: ¾ cup brown sugar, 2 tablespoons cocoa, 1¾ cups boiling water. Mix together and pour over the main mixture, completely covering the pudding. Bake in moderate oven 50 to 60 minutes. When serving, you will find a rich chocolate sauce under a sponge mixture. Top each serve with a spoonful of whipped cream if available.—MRS. F. BARTHOLOMAEUS (Hawker) and MRS. A. E. KROEHN (Swan Reach).

APRIL 5 — Honey Velvet

Delicious Desert when Fresh Milk is Scarce

3 teaspoons gelatine dissolved in ¼ cup hot water, 1 junket tablet dissolved in a dessertspoon cold water, 3 tablespoons powdered milk, 2 tablespoons sugar, 1 dessertspoon honey, few drops vanilla, and 1¼ cups warm water. Beat powdered milk, sugar, and honey into the 1¼ cups warm water. Add the dissolved gelatine, and lastly the dissolved junket tablet and vanilla. Beat thoroughly with rotary beater, pour into serving dish, and chill.—MRS. H. E. BEATON (Alma).

APRIL 6 — Eggless Plum Pudding

(Thrifty and delicious large pudding. Half quantity can be made successfully.)

2 cups plain flour, 1 cup sugar (less may be used), 1 cup currants, 1 cup raisins or any dried fruits, few pieces candied peel, ½ teaspoon cinnamon, ½ teaspoon grated nutmeg, 1 teaspoon carb. soda, 2 cups boiling water, a piece of butter the size of an egg. Mix together the flour, fruit, and sugar. Pour 1 cup boiling water on to the butter and 1 cup boiling water on to the soda. Mix all ingredients together and steam in greased basin 2½ to 3 hours. Serve with sweet sauce. (Mixture is quite thin.)—MRS. R. BAIRD (Nangwarry), MRS. M. S. MOULD (Iron Knob), MRS. V. HANCOCK (Spalding), and eighteen other members.

APRIL 7 — Ginger Sponge For Two

1 tablespoon butter or dripping, 1 tablespoon sugar, 2 heaped tablespoons S.R. flour, a pinch of salt, 1 egg, ½ level teaspoon ground ginger, about 2 tablespoons milk, 3 level dessertspoons tepid golden syrup. Grease a small pudding basin and coat with the syrup. Sift together flour, salt, and ginger. Cream butter and sugar, add beaten egg, and then flour and milk alternately. Batter should be just thin enough to pour. Mix well, pour into syrup-lined basin, and steam ¾ hour.—MRS. W. R. RUSHALL (Lyndoch).

APRIL 8 — Easter Apple Pie

Line a pie plate or pie dish with a light short or sweet pastry, brush with a little beaten egg, and half fill with stewed apples that have been drained of syrup. Then mix together ½ cup cocoanut, ½ cup sugar, 1 oz. butter, and 1 beaten egg. Spread over the apple and bake in a moderate oven until pastry is cooked and the top brown (about 40 minutes).—MRS. B. TREASURE (Ungarra) and MRS. E. C. ALFORD (Port Germein).

APRIL 9 — Quince Delight With Dumplings

3 medium-sized quinces, 1½ cups water, ¾ cup sugar, thin strip lemon rind. Peel and cut quinces and cook in casserole with water, sugar, and lemon rind until good red colour.

Dumplings: Rub 2 dessertspoons butter into 1 cup S.R. flour, add 1 tablespoon sugar, ½ teaspoon grated lemon rind (or essence), and about 2½ tablespoons milk to mix to light dough. Roll into egg-sized dumplings and drop into boiling quinces. Replace lid and cook gently for 30 minutes. Serve piping hot with cream.—MRS. A. MATTHIAS (Tarlee).

APRIL 10 — Heavenly Tart

Line a tart plate with good short pastry. Bake shell in moderate oven for 30 minutes. Allow to cool. Then fill:

First Filling: Put 1 cup water into a saucepan with ¾ cup sugar and juice of 1 lemon and bring to boil, then add 1 heaped tablespoon cornflour or custard powder mixed with a little water. Simmer for two minutes, stirring well, then add few drops cochineal and spread on pastry shell.

Second Filling: Bring 1 cup milk to boil, then thicken with 1 heaped tablespoon cornflour mixed with a little milk. Remove from fire and beat in 2 dessertspoons butter, 3 dessertspoons icing sugar, and little vanilla essence. Spread on top of first filling and sprinkle with cocoanut and chopped nuts. Serve cold.—MISS RUTH CARMICHAEL (Wasleys).

APRIL 11 — Butterscotch Blancmange

2 ozs. cornflour, 3 ozs. brown sugar, 2 ozs. chopped nuts, 2 ozs. chopped dates, 1 pint milk, 1 egg, 1 oz. butter, a pinch of salt, few drops vanilla. Mix sugar, cornflour, and salt to a smooth paste with a little of the milk. Heat remaining milk and add this mixture, stirring till it boils and thickens. Boil 3 minutes, adding the butter. Remove from fire, stir in beaten egg, and heat for 1 minute without boiling, stirring well. Then add nuts, dates, and vanilla, and pour into a wetted mould. When set, turn out and serve with custard.—MRS. M. C. KENNY (Darke's Peak) and MRS. W. ROSS (Dublin).

APRIL 12 — Creamy Apple Dumplings

Peel 3 apples, cut in halves, and remove pips. Make a light pastry, roll a piece round each half apple, and place them in a deep piedish (not too close together). Sprinkle over about ¾ cup sugar. Then pour milk over until nearly covered. Bake in moderate oven about 1 hour, when the dumplings will be surrounded by a creamy sauce. Serve hot.—MRS. D. WILL (Tintinara), MRS. P. W. SYMONDS (Wudinna), MRS. M. H. RICHTER (Mallala), and one other member.

APRIL 13 — Cherry Cream Mould

1 pint-size pkt. cherry jelly crystals (or any red jelly), ½ pint boiling water, ½ pint boiled custard, 2 ozs. crystallised cherries, ¼ pint cream, 1 teaspoon castor sugar, few drops cherry or almond essence. Add the ½ pint (only) boiling water to the jelly crystals, stir until dissolved, and allow to cool. Flavour the custard with few drops cherry or almond essence, cool, and combine with the liquid jelly. Slice half the cherries, add to the mixture, and pour into wet mould. Chill, and when firmly set turn on to serving dish. Whip cream lightly into sugar and a few drops of essence and use to decorate the mould. Garnish with the remaining cherries.—MRS. H. BLAKE (Cowell).

APRIL 14 — Currants Round a Pond

2 cups S.R. flour, ¾ cup currants, ½ cup good dripping, pinch salt, water to mix. Sift flour and salt, rub in dripping, add currants, and mix to a firm dough with water or milk. Roll out, and line pudding basin with two-thirds of mixture. Put into this well ½ cup sugar and pour over 1 heaped tablespoon butter melted in ½ cup boiling water. Add a squeeze of lemon juice if liked. Cover securely with remaining one-third of mixture and steam, well covered with greased paper, for 2 hours.—MRS. A. A. GRIFFITHS (Mallala).

APRIL 15 — Pineapple Picnic Slice

Filling: 1 tin (or 2 cups) crushed pineapple, 1 small cup sugar, ½ teaspoon tartaric acid, 1 oz. butter or margarine. Boil together and thicken with 1 dessertspoon custard powder and 1 dessertspoon cornflour.

Shortbread Pastry: Sift together 6 tablespoons S.R. flour, 3 tablespoons cornflour, 2 ozs. sugar, and rub in 3 ozs. butter or margarine. Beat together 1 egg and 4 tablespoons water. Mix with dry ingredients. Put half on bottom of square tin, put in filling, and then cover with other half of pastry. Bake in moderate oven about 35 minutes. Serve hot with cream or custard. Can also be iced and sprinkled with chopped walnuts and served cold.—MRS. W. S. WILLIAMSON (Victor Harbour).

APRIL 16 — Free Kirk Pudding

2 tablespoons of each of the following: Flour, breadcrumbs, ground rice, sugar, chopped suet, seeded raisins, sultanas, currants, lemon peel to taste. Mix with a teacup of milk in which 1 teaspoon of carb. soda has been dissolved. Steam for 3 hours and serve with hot custard.—MRS. G. B. CUNDELL (Metropolitan).

APRIL 17 — Custard Ice Cream

1 pint fresh milk, 1 egg, 4 ozs. sugar, pinch salt, ¼ pint cream, 1 teaspoon vanilla, 1 level teaspoon cornflour. Beat egg, sugar, and cornflour. Add heated milk. Return to fire, stir as it thickens, but do not boil. Cool. Add cream and essence, beat well, and freeze.—MRS. M. C. KENNY (Darke's Peak).

APRIL 18 — Cinnamon Apple Tart

5 heaped tablespoons S.R. flour, 3 tablespoons cornflour, 2 tablespoons sugar, 2 heaped teaspoons cinnamon, ¼ lb. butter, little milk if needed, pinch of salt. Mix all ingredients dry. Melt butter and work in. Divide into two and press out with fingers. Stew apples as dry as possible, add lemon rind and cloves, and put between layers. Cook in sandwich tins, about 30 minutes or more, in moderate oven. Serve hot or cold.—MRS. M. CRASE (Loxton).

APRIL 19 — Visitors' Pudding

This is a Quickly Made Dessert for Unexpected Guests

3 large cooking apples, 1 lb. chopped dates, 1 cup flour, 1/3rd cup sugar, ¼ cup butter. Peel and grate the apples, mash with the chopped dates, and spread in a flat baking dish. Sprinkle with about ¼ cup cold water. Then rub the butter into the flour and sugar until like fine breadcrumbs. Sprinkle this over the apples and dates and then sprinkle top lightly with cinnamon and cocoanut. Bake about ¾ hour in moderate oven until golden brown. Serve hot or cold with custard.—MRS. L. VERRALL (Meribah).

APRIL 20 — Raspberry Pudding

Rub ½ cup butter into 1½ cups flour, add 1 teaspoon carb. soda, ½ cup sugar, 2 tablespoons raspberry jam. Mix with ¾ cup milk. Steam for 3½ hours in a basin with buttered paper tied tightly over the top. Serve with sweet sauce.—MRS. S. STONE (Hawker), MRS. A. B. SMYTH (Alma), and MISS A. HOFF (Karoonda).

APRIL 21 — Quick Currant Tart

Line a tart plate with short crust and spread thinly with apricot jam. Cover with ¾ cup currants which have been soaked in boiling water for a few minutes. (drain water away). Sprinkle with mixed spice and cover with pastry top. Glaze with a little sugar and water mixed together, and bake about 30 minutes in a quick oven. Serve hot or cold with custard or cream.—MRS. C. H. WILLISS (Wilkawatt).

APRIL 22 — Pears With Chocolate Sauce

Stewed Pears or preserved pears may be used. Drain the juice from a tin of pears and place pears ready to serve in flat glass dish. Then make the following sauce: Into a basin put 1½ tablespoons cocoa, 3 tablespoons sugar, 3 heaped teaspoons cornflour. Mix smoothly with the pear juice and a little milk, making the liquid up to 1½ cups. Melt 1 dessertspoon butter in saucepan, add 1 tablespoon brown sugar, and cook a few minutes until dissolved. Then pour in slowly the first mixture and stir well as it thickens and boils for 2 or 3 minutes. Stir occasionally as it cools, and then pour over pears, coating each piece thickly. Serve cold.—MRS. R. G. ASHENDEN (Smithfield).

APRIL 23 — Murray River Pudding

1½ cups plain flour, 3 tablespoons sugar, ½ cup sultanas, ¼ cup currants, 2 ozs. finely chopped dried apricots, 1 tablespoon fig jam (or marmalade), 1 teaspoon carb. soda, 2 tablespoons butter or dripping, ½ teaspoon nutmeg or mixed spice, a pinch of salt, 1 egg, and about ½ cup milk to mix. Rub butter into flour, add all dry ingredients and the jam. Mix to a soft dough with the beaten egg and the milk in which the soda is dissolved. Mixture should just drop from the spoon. Steam in greased, covered mould for 2½ to 3 hours.—I. M. SPURLING (Renmark).

APRIL 24 — Baked Apple Roly Poly

2 cups S.R. flour, 1 small cup good dripping or butter, pinch of salt, water or milk to mix. Rub fat into sifted flour and salt, and mix to a firm dough with milk or water. Roll to an oblong shape, the width to fit a piedish. Spread generously with finely sliced or grated apples and add, if liked, a few sultanas or dates, or a sprinkling of cinnamon, nutmeg, or lemon rind. Roll up carefully, pinch the ends, and place in large piedish. Make syrup with 2 cups boiling water, 2 tablespoons butter, ½ cup sugar (or sugar and golden syrup mixed). Mix together and pour over the roll. Bake in moderate oven, basting occasionally, about 1 hour. When cooked, the roll is surrounded by caramel sauce and covered with a rich brown glaze. Serve hot with custard.—Mrs. A. T. CAMERON (Murray Town), MRS. W. BRODERICK (Riverton), MRS. C. J. CLEMENTS (Moana), and fourteen other members.

APRIL 25 — Steamed Quince Pie

Take 5 or 6 medium-sized quinces, peel, core, and cut into quarters. Make syrup with 3 cups water and 1 cup sugar and stew quinces gently until tender and pink. Make a suet crust by mixing ¾ cup finely chopped suet with 2 cups S.R. flour and a pinch of salt and mix this to a soft dough with cold water. Roll out the size of the saucepan and place on top of fruit, cutting a hole in the centre. Simmer for about ¾ hour, with lid on saucepan. Serve hot, with the crust cut into wedges.—MRS. F. M. JEFFERIES (Mount Bryan).

APRIL 26 — Crusted Apples

Peel and core some cooking apples, brush with white of egg, and roll in the following mixture: 2 tablespoons of chopped nuts, 2 tablespoons of honey, 1 tablespoon of sugar, and 2 tablespoons of cake or bread crumbs. The apples should be coated thoroughly and baked in a moderate oven until soft. Serve with butterscotch sauce.—MRS. V. W. HOWIE (Narrung) and MRS. J. E. THOMPSON (Marree).

APRIL 27 — Gilbert Pudding

(No Sugar, No Eggs)

½ cup good dripping, ½ cup jam, 1 small cup milk, 1 large cup flour, 1 teaspoon carb. soda. Beat jam and dripping well together. Add milk in which the soda is dissolved. Sift in flour and mix well. Steam in greased basin 2 hours. Serve with sweet sauce. (½ cup dried fruit, cocoa, or a little spice may be added for variety.)—MRS. M. R. GILBERT (Stirling) (uses S.R.flour) and MRS. J. D. AITKINS (Karoonda) (uses plain flour).

APRIL 28 — Custard Tart

Line a deep tart plate with short pastry and spread thinly with raspberry jam. Custard: Beat together 1 tablespoon sugar, 1 tablespoon butter, 1 tablespoon flour, and 1 beaten egg. Heat 1½ cups milk and stir smoothly into this mixture. Pour on to tart shell, sprinkle lightly with cocoanut and nutmeg. Bake in moderate oven till pastry is brown and custard set. Serve hot, or cold with stewed fruit.—MRS. L. WEBSTER (Swan Reach).

APRIL 29 — Passion Fruit Foam

2 cups water, ½ cup sugar, 2 eggs, 6 passionfruit, 2 tablespoons cornflour. Simmer water, sugar, and passionfruit together for 5 minutes. Thicken with the cornflour mixed to a smooth paste with a little cold water. Stir in the egg yolks gradually, and then allow to cool. Whisk the whites of the eggs stiffly and add to the cooled mixture. Set in mould, chill, and serve with cream.—MRS. W. W. HUTSON (Jamestown).

APRIL 30 — Apple and Banana Tart

Pastry, stewed apples, bananas, and streusel topping. Line a tart plate with short pastry. Stew sufficient apples rather dry with a little sugar. When cold, spread on to pastry. Slice sufficient bananas to spread thickly on apple, and then cover all with a streusel top made as follows: Take 2 small handfuls of plain flour, 2 small handfuls of sugar (i.e., about 2 tablespoons of each), and 1 heaped tablespoon butter. Work together lightly with fingers until like crumbs. Bake for 30 minutes in moderate oven. Delicious cold sweet.—MRS. F. A. WUNDERSITZ (Victor Harbour).

MAY 1 — Baked Quinces

Wash quinces, but do not peel. Cut into quarters and core. Place in piedish with about 1 cup sugar to each pound of quinces. Dot with butter, nearly cover with water, and bake in slow oven till tender and rich red, keeping the dish covered. These take several hours, often 5 or 6 in a gentle oven. Serve hot or cold with cream or custard.—MRS. H. S. MACGEORGE (Lameroo).

MAY 2 — Sultana Pudding With Syrup Sauce

2 tablespoons butter or dripping, 2 level tablespoons sugar, 2 eggs, 1½ cups S.R. flour, pinch salt, ½ cup sultanas, milk to mix. Cream butter and sugar, add the well-beaten eggs, and beat again. Sift in the flour and salt, add the sultanas and enough milk to make a cake-like batter. Put in greased basin with a slice of stale bread to fit on top. Cover with a plate and stand on an old saucer in saucepan, with water halfway up basin. Steam 1½ hours with lid on saucepan. Serve with imitation maple syrup: Dissolve 1½ dessertspoons golden syrup in 1¼ cups boiling water and serve in small jug.—MRS. C. M. OCTOMAN (Tumby Bay).

MAY 3 — Queen of Bread Pudding

1 breakfast cup breadcrumbs, 2 heaped tablespoons sugar, 1 pint milk, 2 eggs, 2 tablespoons favourite jam, 1 oz. butter, and flavouring (essence vanilla or lemon, or grated rind of ½ orange or ½ lemon). Put the breadcrumbs, butter, and half the sugar in a basin and pour over the hot milk. Let stand 15 minutes. Add the beaten yolks of the eggs and the desired flavouring. Pour into greased piedish and bake in slow oven about 45 minutes, until just set. Spread top with jam (lemon cheese is an alternative). Beat egg whites stiffly, beat in rest of sugar, and pile on top of pudding. Return to oven to brown lightly (about 10 minutes). Serve hot or cold.—MRS. FLORENCE COOK (Kingscote), MRS. S. B. SCOTT (Narrung), MRS. T. S. MAHONEY (Mount Hope), and nine other members.

MAY 4 — American Tea Pudding (No Eggs)

2 cups S.R. flour, 1 cup sultanas or raisins, 1 cup currants, ½ cup sugar, 1 large tablespoon butter, 1 cup strong tea, 2 level teaspoons carb. soda, pinch salt. Rub butter into sifted flour, add fruit and sugar. Dissolve soda in the tea and mix into dry ingredients. Steam 2½ hours. Serve with white sauce.—MRS. P. M. GRENFELL (Robe).

MAY 5 — Belvedere Butterscotch Sago

2 cups milk, 2 heaped tablespoons sago, 1 egg yolk, 1 egg white, 2 tablespoons butter, ¾ cup brown sugar, a pinch of salt. Put milk and sago in saucepan and boil gently for about 15 minutes until creamy. Then add the beaten egg yolk and cook another minute. In another saucepan, melt the butter and sugar and cook very gently about 5 minutes. Stir this into sago mixture. Cool slightly and then stir in the stiffly-beaten egg white. Pour into serving dish and serve hot in winter and cold from the refrigerator in summer.—MRS. R. H. DRAPER (Nuriootpa).

MAY 6 — Monday's Pudding

(Made from Sunday's Left overs)

1½ cups stewed apple, 1 yeast bun cut in slices, 1½ cups boiled custard (make with custard powder if necessary). Put apples in a greased piedish, cover with bun slices, and pour the custard over. Sprinkle with a little sugar and cinnamon. Bake in moderate oven about 15 minutes. If preferred, the ingredients may be put into a basin in the order given and then steamed for 30 minutes. A delicious pudding, prepared in a few minutes.—MRS. C. E. H. BROWN (Gawler).

MAY 7 — Oatmeal Date Tart

2 cups flaked oats, 1½ cups S.R. flour, 1 smaller cup sugar, a pinch of salt, 5 ozs. butter. Mix all ingredients together and knead until smooth. Melt the butter very slightly if necessary. Press the mixture into container to form case for tart. Large sandwich tin is good. Stew ¾ lb. dates with ¾ cup water until thick and smooth. Spread on tart case and dot a few crumbs of the oatmeal mixture on top. Bake in a moderate oven about 25 minutes. Serve hot or cold. (A little candied peel is a pleasant addition with the dates.)—MRS. C. H. STACEY (Metropolitan).

MAY 8 — Mum's Delight

A delicious light pudding may be made by melting 1 heaped tablespoon of butter in mixing bowl, then add in the following order: ¾ cup sugar, 2 tablespoons desiccated cocoanut, pinch salt, 4 tablespoons milk, 2 unbeaten eggs, 1 large cup flour. Stir all gently together and beat for 2 minutes only. Then stir in carefully 1 teaspoon baking powder. Have ready a greased pudding basin in the bottom of which has been placed 3 tablespoons of blackberry jelly or jam. Pour in mixture, cover with greased paper, and steam for 1½ hours. Turn out, pile whipped cream on top, and serve with vanilla sauce.—MRS. V. F. SCHULZ (Maitland), MRS. O. E. LONGBOTTOM (Riverton), MARY RODEGHIERO (Jamestown), and four other members.

MAY 9 — Meeting Day Pudding

Take 1 egg and its weight in sugar, butter, flour, and ground rice (or cornflour). Cream butter and sugar, add beaten egg, and then the sifted flours, with 1 teaspoon baking powder. Pour over hot stewed fruit in a piedish and bake 30 to 40 minutes in moderate oven. Sprinkle with sugar while hot. Serve cold, or reheat quickly on return from meeting.—MRS. D. G. BARTLEY (Wudinna).

MAY 10 — Eggless Custard

With care, sets as firmly as if eggs were used. Warm 1 cupful of milk in a basin, add 1 teaspoon sugar and 1 heaped tablespoon golden syrup. When dissolved, add enough milk to make the mixture up to 1 pint. Pour into piedish and stand it in another dish containing enough water to reach the top level of the custard. Bake in slow oven till set. Boiling will ruin the custard.—MRS. W. D. FRENCH (Postal Branch).

MAY 11 — Come-Again Plum Pudding

(No Eggs, No Butter)

1 cup breadcrumbs, pressed down, 1 large tablespoon plain flour, ½ cup sugar, 1 tablespoon dripping, 1 cup mixed dried fruits, 1 tablespoon dark jam, 1 teaspoon carb. soda, pinch salt, ½ teaspoon spice, ¼ teaspoon nutmeg. Mix dripping and soda with 1 cup boiling water and stir into other ingredients. Beat well together, place in a greased basin, and let stand 3 or 4 hours. Then steam for 3 hours. Serve with sweet sauce. Secret of success is the standing before cooking.—MRS. E. KLAEBE (Quorn).

MAY 12 — Apple Charlotte Meringue

To 1 pint of apple stewed to a fairly dry pulp add 4 ozs. breadcrumbs, 1 oz. melted butter, and sugar to taste. Mix in the beaten yolks of 2 eggs and stir occasionally till the mixture is cool. Pour into a greased piedish and bake in a moderate oven for ½ hour. Whip up the whites of eggs till stiff, fold in 2 ozs. of castor sugar, and pile on the charlotte. Replace in a cool oven till set and faintly tinged.—MRS. BRUCE HOLLAND (Wirrabara).

MAY 13 — Dried Apricot Roll

10 ozs. flour, 1 teaspoon baking powder, pinch salt, 3 ozs. butter, 2 ozs. sugar, 1 egg, about ½ cup milk, 8 ozs. dried apricots. Wash apricots and soak in hot water until tender, but not pulpy. Reserve liquid. Sift flour, baking powder, and salt, rub in butter, and add sugar. Mix to a light dough with beaten egg and milk. Roll out about ½ in. thick, spread with the drained apricots, sprinkle with about 2 dessertspoons sugar, and roll up. Place in a greased dish and bake in a moderate oven till crisp and light brown (about 45 minutes). Serve hot with the juice from the apricots, sweetened to taste, and thickened with arrowroot or cornflour.—MRS. L. JAMES (Maitland).

MAY 14 — Caramel Shape

1/3rd cup butter, 1 small cup brown sugar, 2 dessertspoons gelatine, 1 pint milk, 2 eggs. Brown butter slightly, add the sugar, and stir till dissolved. Boil one minute. Heat the milk, pour it over the beaten egg yolks, and thicken over quick heat. Do not boil. To this add gelatine dissolved in little hot water. Add to caramel mixture and allow to cool. Then add beaten egg whites, whip well, and set in a mould.—MRS. W. L. PALTRIDGE (Lucindale) and MRS. F. W. SYMONDS (Wudinna).

MAY 15 — Fluffy Ginger Pudding

Very Light and Fluffy. Requires No Sugar, No Eggs

1 tablespoon butter, 2 tablespoons golden syrup, ½ cup warm milk, ½ teaspoon carb. soda, ½ teaspoon ground ginger, 1 cup S.R. flour. Beat butter and golden syrup to a cream. Add milk in which soda has been dissolved. Then stir in sifted flour and ginger. Steam in greased pudding mould for 1¼ hours. Serve with white sauce or custard. (Ginger may be omitted.)—MRS. F. W. BELLING (Parilla), MRS. D. R. DEER (Wirrabara), and MISS D. V. BRUCE (Karoonda).

MAY 16 — Lemon Tart Without Eggs

Line a tart plate with good pastry and bake about 20 minutes in hot oven. Meanwhile, make filling: Put 1 large cup water and ½ cup sugar into saucepan and bring to boil. Mix 1 large dessertspoon custard powder and 1 large dessertspoon cornflour with the juice of a large lemon and a little water if needed. Stir this into hot mixture, boil 3 minutes, stirring constantly. Lastly, beat in 1 tablespoon butter (may be omitted). Cool only slightly, pour into cooked, cold pastry case. Serve cold.—MRS. V. F. SCHULZ (Yongala).

MAY 17 — Golden Syrup Dumplings

Dumplings: 1 cup S.R. flour, 1 egg, 1 tablespoon butter, milk to mix, a pinch of salt. Sift flour and salt, rub in butter, and mix to a light dough with beaten egg and a little milk. Break into walnut-sized pieces and shape into dumplings.
Syrup: 1¼ cups water, 1 tablespoon golden syrup, small ½ cup sugar, 1 tablespoon butter. Bring all to the boil, drop in the dumplings, cover saucepan, and cook very gently 15 minutes. Makes about 12. Serve with the hot syrup and cream.—MRS. E. J. JEFFERY (Mount Bryan), MRS. D. H. ROBERTS (Wilmington), MRS. J. B. KENNY (Hindmarsh Valley), and seven other members.

MAY 18 — Six-Minute Pudding

Blend together 4 heaped tablespoons sifted flour, 2 teaspoons baking powder, 2 tablespoons sugar, and a pinch of salt. Beat 2 eggs very light and stir into the mixture. Mix quickly, spread very thinly on a greased square baking tin or a Swiss roll tin, and bake 6 minutes in a quick oven. Spread hot jam over pudding, roll as for jam roll, dust with sugar, and serve at once with custard if liked. Serves six.—MRS. H. R. KNIGHT (Hermitage).

MAY 19 — Puddle Pudding

6 ozs. S.R. flour, 2 ogs. butter, 1 oz. sugar, 2 ozs. chopped dates, milk to mix, pinch salt. Sift flour and salt, rub in butter, add chopped dates, and mix to a scone-like dough with milk. Roll out about ¼ in. thick and line greased basin. Into this well put 2 tablespoons butter, 2 tablespoons sugar, and the juice and rind of one lemon. Tie paper (greased) over basin and steam 1½ hours. The centre acts as a delicious sauce.—MISS E. THAYNE (Lyrup).

MAY 20 — Jellied Apples Supreme

Peel 6 medium-sized cooking apples, remove core and fill with chopped ginger, walnuts, raisins, and grated orange rind, all mixed together with jam. Place in an ovenproof serving dish (so that they need not be moved again) and bake with a very little water until tender, but not broken. Drain off any liquid and make up a packet of red jelly crystals in the usual way with boiling water and the apple liquid (if any). Pour over apples, and chill. Decorate each apple with whipped cream or a substitute when ready to serve.—D. E. SUNMAN (Kapunda).

MAY 21 — Fig Jam Pudding

(No Sugar, No Eggs)

1 tablespoon butter, 1 cup plain flour, ¾ cup fig jam, ½ teaspoon carb. soda, about ½ cup milk to mix. Rub butter into sifted flour, then mix in jam, and milk in which soda is dissolved. Make a soft dough. Steam 2 hours in buttered, covered mould. Serve with custard sauce.—MRS. W. E. NAYDA (Waikerie).

MAY 22 — Chocolate Custard Tart

Biscuit pastry, 1 pint milk, 1 egg, 1 tablespoon sugar, 2 level tablespoons cornflour, 1 level dessertspoon cocoa, vanilla essence, 1 cup clean dried fruit and peel. Line tart plate with biscuit pastry and bake. Put milk and sugar on to boil. When boiling, stir in cornflour and cocoa blended with a little milk. Boil 3 minutes, then add well-beaten egg and vanilla essence. Finally, add dried fruit. Pour into cooked tart shell and sprinkle with cocoanut. Can be served hot or cold.—MRS. G. W. USHER (Meadows).

MAY 23 — Fruity Date Pudding

1 cup flour, 1 cup dates, ½ cup chopped suet, ½ cup sugar, 1 cup milk, 1 apple, 1 banana, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon carb. soda, a pinch of salt. Slice finely (or grate) apple and banana and chop dates. Dissolve soda in milk and mix all ingredients thoroughly together. Steam 2½ to 3 hours in greased, covered basin. Serve with custard sauce.—MRS. E. J. PEAKE (Mount Gambier), MRS. G. T. FROST (Manoora), and MRS. H. BASHAM (Port Elliot).

Adds 2 eggs to above mixture: MRS. M. GROVES (Quorn).

MAY 24 — Spiced Apple Crisp

1 lb. cooking apples, ¼ lb. dates, raisins, or sultanas, 2 ozs. flour, 1½ ozs. butter or margarine, 1½ ozs. sugar, ½ teaspoon cinnamon, and ½ cup water. Peel and slice apples. Arrange with the dates in a greased shallow dish, add the water and half the cinnamon. Work together the flour, butter, sugar, and remainder of cinnamon to form mixture like breadcrumbs. Sprinkle over the apples and cook in a moderate oven about ¾ hour or until the apples are cooked and the top is brown.—MRS. G. H. BAYLY (Swan Reach).

MAY 25 — Poor Man's Pudding

1 cup finely chopped suet, 1 cup flour, 1 cup breadcrumbs, 1 cup currants and raisins mixed, 1 small cup sugar, 1 cup milk, 1 teaspoon carb. soda, a little grated lemon rind or candied peel. Mix all well together and boil in a cloth or a basin for 2½ to 3 hours.—MRS. C. MARRIOTT (Balaklava) and MRS. FRANK CROWELL (Dowlingville).

MAY 26 — Banana Cream Pudding

2 ozs. butter, 2 ozs. flour, 3 gills milk, 2 ozs. sugar, 2 eggs, 2 bananas, 1 tablespoon castor sugar. Place butter in saucepan, add the flour, and stir still smooth. Then gradually add the milk, stirring to a thick, smooth cream. Boil for a few minutes. Let cool a little, and then add the sugar, the beaten egg yolks (slowly), and the bananas cut in small pieces. Pour into greased piedish and bake in moderate oven about 20 minutes. Whisk the whites of the eggs to a stiff froth, add the castor sugar, and pile roughly on the pudding. Return to the oven for 10 minutes or so to set and brown lightly. Serve hot or cold.—MISS G. BLINMAN (Hon. State Treasurer).

MAY 27 — Chocolate Fluff

1 tablespoon cocoa, 1 tablespoon sugar, ½ pint milk, vanilla, 1 dessertspoon gelatine, ½ cup hot water, 2 or 3 egg whites, 1 tablespoon sugar per egg white. With milk, cocoa, sugar, and few drops vanilla, make cocoa as for drinking. Add gelatine previously dissolved in the hot water. When this mixture is nearly cold, beat egg whites very stiff, add 1 tablespoon sugar to each white, and beat again. Fold meringue mixture into cocoa and chill. Serve with creamy boiled custard made with the egg yolks. (½ pint strong milk coffee can be made same way.)—MRS. D. WILL (Tintinara).

MAY 28 — Pumpkin Pie

Take 1½ cups cooked trombone or pumpkin, drain well, and while still hot mix with ¾ cup sugar, 1 teaspoon cinnamon, ½ teaspoon ground ginger, ½ cup sultanas, and the juice of a small lemon. Line a pie plate with good pastry, put in the filling, cover with pastry, and cook at once in a hot oven about half an hour.—MRS. A. H. LANGE (Koppio).

MAY 29 — Apple and Raisin Pudding (I)

5 ozs. wholemeal flour (S.R.), 5 ozs. S.R. flour, 5 ozs. suet, 2 or 3 tablespoons sugar, 4 tablespoons grated apple, 4 ozs. raisins, ½ teaspoon carb. soda mixed with ½ pint milk. Shred and chop the suet finely, rub into the flour. Add the sugar, apples, and raisins. Mix to a soft consistency with the milk. Turn into a greased basin, cover with greased paper, and steam 2 to 2½ hours.—M. RIDDLE (Yorketown).

MAY 30 — Jellied Dates

¾ lb. chopped dates, juice of 1 orange, 2 sliced bananas, 1 pkt. red jelly crystals, 1½ cups boiling water, 1 tablespoon sugar, pinch salt, 1 teaspoon vanilla, ½ cup chopped nuts. Add orange juice to dates and let stand 30 minutes. Dissolve jelly crystals in the boiling water, add sugar and salt, and pour on to dates. Stir in vanilla and bananas. When partly chilled, add nuts and pour into moulds. Serve with custard or whipped cream.—MRS. T. RICHARDSON (Cockaleechie).

MAY 31 — Barley Kernel Pudding

(Requires No Eggs, Butter, or Sugar)

3 tablespoons flaked barley kernels, 1 cup milk, 1 cup fine breadcrumbs, 1 cup mixed dried fruit (more for richer pudding), ½ cup treacle or golden syrup, a pinch of salt, 1 level teaspoon carb. soda. Soak barley kernels in the milk for one hour, then add other ingredients. Stir well, put in greased pudding basin, and steam for 2 hours. Serve hot with white sauce or custard.—MRS. E. PFITZNER (Frances).

JUNE 1 — Yankee Muffins

½ cup cold porridge, ½ cup milk, ½ cup sifted S.R. flour, 1 beaten egg. Mix all well together and drop in spoonfuls into hot fat. Fry golden brown, turning as necessary. Serve hot with lemon juice and sugar, or with cinnamon and sugar.—MRS. T. W. LEE (Snowtown).

JUNE 2 — Banana Plum Pudding

(No Eggs, Butter, or Sugar)

2 cups mixed dried fruit (some dates if possible), 2 cups breadcrumbs, 1 cup milk, 1 large (or 2 small) mashed bananas, 1 teaspoon carb. soda, few drops lemon juice. Dissolve soda in the milk. Then mix all ingredients well together. Steam in greased, covered basin 2½ to 3 hours. (When plentiful, 1 egg and 2 tablespoons sugar may be added to above ingredients.—MRS. T. HUNT-COOKE (Lyndoch), MRS. B. CHAPMAN (Quorn), MRS. N. M. GIBSON (Clare), and three other members.

JUNE 3 — Orange Dessert

Peel and slice thinly 4 or 5 oranges and arrange in serving dish, sprinkling with about ¾ cup sugar. Make a custard with 1 pint milk, 2 eggs, 1 tablespoon cornflour, and 1 heaped tablespoon sugar, and a few drops flavouring. When partly cold, pour over oranges, sprinkle top with cocoanut, and serve cold.—MRS. I. F. FRICK (Monash).

JUNE 4 — Ginger Pudding

(No Eggs Required)

½ lb. plain flour, 3 to 4 ozs. suet, 3 ozs. brown sugar, 4 tablespoons milk, 1 small teaspoon carb. soda, 2 tablespoons treacle, 2 tablespoons sultanas, a small grating of nutmeg, 1½ teaspoons ground ginger. Chop suet finely and mix with sifted dry ingredients. Add sugar and sultanas. Mix to a soft dough with the treacle and milk. Steam 2 hours in greased, covered basin.—MRS. E. A. ROLLBUSCH (Meribah).

JUNE 5 — New Zealand Tart

Line a tart plate with pastry and spread with jam, preferably apricot. Mix 2 dessertspoons butter and 4 ozs. sugar and beat well. Add 1 egg well beaten, and then the rind and juice of 1 lemon and 2 grated cooking apples. Put into pastry case and bake in moderate oven about 30 minutes.—MRS. C. LOCK (Coulta).

JUNE 6 — Drought Plum Pudding

3 cups flour, 1 cup sugar, 1 cup milk, 1 cup hot water, 1 lb. mixed dried fruits, 1 tablespoon butter, 1 teaspoon carb. soda, ½ teaspoon salt. Mix the dry ingredients well together. Dissolve soda in milk and melt butter in hot water, pour the 2 cups of liquid into dry ingredients together and mix well. Boil for 4 hours and serve with white sauce.—MRS. T. E. PREISS (Swan Reach).

JUNE 7 — Lemon Sauce Dumplings

Rub 1 tablespoon butter into 1 cup sifted S.R. flour and mix to a light dough with 1 beaten egg and a little milk. Divide into 10 or 12 small round dumplings and drop into the following liquid when boiling hard. Use a fair-sized saucepan.

Sauce: 1¼ cups water, 1 tablespoon golden syrup, ½ cup sugar, the juice of 1 lemon, 1 dessertspoon butter. A ½ teaspoon of grated lemon rind may also be added if liked.

Boil dumplings slowly for 20 minutes and do not lift saucepan lid while cooking. Serve hot with the lemon sauce.—MRS. L. C. POLKINGHORNE (Cunningham), MRS. D. HAMMOND (Geranium), MRS. JACK PHYSICK (Kadina), and four other members.

JUNE 8 — Banana Pie

Sweet or short pastry, 3 bananas, 2 eggs, 1 oz. butter, 2 ozs. sugar, 1 oz. flour, vanilla, ½ pint milk, and 2 ozs. sugar for meringue top. Line a tart plate with pastry, prick well, and bake in hot oven about 25 minutes until browned and cooked. Melt butter in small saucepan, add flour, and stir to smooth paste. Add milk and stir over slow heat until it thickens and boils. Boil 3 minutes. Cool a little, add egg yolks, sugar, and vanilla flavouring, and cook 1 minute more. Add 3 sliced bananas and pour on to pastry shell. Beat egg whites stiffly, add the second 2 ozs. sugar, and beat again. Pile on top of banana mixture and place in slow oven until meringue is lightly browned and set.—MARY M. HOOPER (Renmark).

JUNE 9 — Light Suet Pudding

1 cup S.R. flour, a pinch of salt, ½ cup finely chopped suet, about 1 tablespoon sugar, and milk to mix (about 1/3rd cup). Mix all together thoroughly to a soft dough and steam or boil for 1 hour. Serve with warmed golden syrup and white sauce.—MRS. V. H. MASHFORD (Coonalpyn).

JUNE 10 — Apple Cake

Quantity Makes Two Cakes. Each Serves Six.

2 large cups S.R. flour, ¾ cup sugar, ¼ cup butter, 2 eggs, 2 teaspoons cinnamon, 2 large cups stewed apples. Cream butter and sugar, add beaten eggs, and mix well. Add sifted flour and cinnamon. Knead into light dough and divide into four equal pieces. Have ready two 8-inch sandwich tins. Roll out one piece and line tin. Spread with one cup of apples and cover with similar piece. Repeat for second tin, pinching edges together. Bake in moderate oven ½ to ¾ hour. Serve hot with custard or cream. When cold, may be iced and sprinkled with nuts. Mrs. L. W. CLEMENTS (Cobdogla).

JUNE 11 — Plain Date Pudding

(No Eggs Required)

Into 1½ cups sifted plain flour rub 1 tablespoon butter or good dripping. Add ¾ cup sugar, a pinch of salt, and a small grating of nutmeg. Chop ½ lb. dates and add. Dissolve 1 small teaspoon carb. soda in a good ½ cup milk and mix well the whole. Steam in greased, covered basin 2½ hours.—MRS. K. G. VERRALL (Hermitage).

JUNE 12 — Golden Oatmeal Tart

Make a short or puff pastry and line a tart plate. Spread thickly with golden syrup. Mix together ¼ lb. rolled oats and 2 ozs. melted butter and a pinch of salt. Sprinkle this over the golden syrup and bake in a moderate oven about 40 minutes until pastry is cooked and the filling a golden brown. Cut into wedges or slices while hot. Serve hot or cold with custard or cream.—MRS. A. J. CURTIS (Wirrabara).

JUNE 13 — Steamed Orange Pudding

2 ozs. butter, 2 ozs. sugar, 1 egg, juice and rind of 1 orange, 4 ozs. S.R. flour, pinch salt. Cream butter and sugar, add beaten egg, the grated rind and juice of orange, and lastly sifted flour and salt. Add a little water or milk if necessary for a cake-like mixture. Steam in covered, greased basin 1½ hours. Serve hot with orange sauce made thus:

Orange Sauce: 1 cup water, juice of 1 orange and grated rind of ½ orange, 2 tablespoons sugar, 1 dessertspoon cornflour. Blend cornflour with a little extra cold water, then add sugar, water, orange juice and rind, and, if liked, 1 teaspoon butter. Bring to boil, stirring all the time. Boil 3 minutes.—MRS. J. C. B. NORTON (Cowell) and MRS. W. H. POSSINGHAM (Naracoorte).

Uses plain flour plus ½ teaspoon carb. soda: MRS. RALPH RICHARDSON (Penola).

JUNE 14 — Banana Fritters

3 heaped tablespoons S.R. flour, 1 egg, ¼ pint milk, pinch salt. Mix the sifted flour and salt to a smooth batter with the milk. Add well-beaten egg. Peel and cut bananas lengthwise, dip in the batter, and fry quickly in boiling fat till golden brown. Sprinkle with sugar and serve at once. Sliced apples in rounds are delicious instead of bananas.—MRS. V. F. SCHULTZ (Maitland).

JUNE 15 — Jordan Pudding

¼ lb. plain flour, ¼ lb. breadcrumbs, ¼ lb. finely chopped suet, ¼ lb. sugar, 1 teacup raspberry jam, 1 teacup milk, 1 teaspoon carb. soda, 1 teaspoon vinegar. Mix dry ingredients, and then add jam and milk. Dissolve soda in vinegar, stir in, and mix all thoroughly together. Steam in greased, covered pudding basin 3 hours. Serve with custard or sweet sauce.—MRS. R. W. YATES (Bull's Creek).

JUNE 16 — Dried Apricot and Prune Surprise

Cream together 2 ozs. brown sugar and 2 ozs. butter. Spread evenly over bottom of piedish or a 10-inch sandwich tin. Arrange on this in a pattern about 2 ozs. soft dessert prunes (halved) and ¼ lb. dried apricots that have been soaked until soft but not pulpy. Then make a cake mixture with 6 ozs. S.R. flour, 2 or 3 ozs. butter, 3 ozs. sugar, 2 eggs, and about ¼ cup milk. Cream the butter and sugar and add beaten eggs. Stir in flour, with sufficient milk to make a soft batter. Pour over the fruit and bake in a moderate oven for about 45 minutes. Turn upside-down to show the fruit pattern, and serve hot with custard.—MRS. J. COLMAN (Darke's Peak).

JUNE 17 — Champagne Crust

Beat to a cream ½ cup sugar and 2 ozs. butter. Add 1 beaten egg and beat well. Add alternately ½ cup milk and 1 large cup sifted S.R. flour, with a pinch of salt. Pour over boiling stewed fruit in a piedish. Piedish should be no more than half filled with fruit. Bake in moderate oven about 35 minutes until nicely browned and cooked through. Serve hot.—MRS. F. J. BILLS (Orroroo), MRS. KIRK ROWNTREE (Dowlingville), and MRS. A. B. NIETZ (Port Augusta).

JUNE 18 — Chocolate Cocoanut Dessert

½ cup brown sugar, 2 tablespoons butter, 1 cup S.R. flour, ½ cup milk, 2 tablespoons cocoa (level), ½ cup cocoanut, vanilla essence. Cream butter and sugar, stir in milk gradually, add sifted flour and cocoa, then cocoanut and few drops vanilla. Mix well. Pour into jam-lined piedish and bake in moderate oven about 30 minutes. Serve hot or cold.—MRS. KOCH (Wilkawatt).

JUNE 19 — Golden Jam Roll

4 ozs. S.R. flour, 4 ozs. plain flour, pinch salt, 4 ozs. good dripping, water to mix. Rub dripping into sifted flour and salt, and mix to a stiff paste with cold water. Roll thinly to oblong shape, spread with jam, roll up, and pinch ends together. Place in greased piedish. Make the following syrup: 1 large cup water, 1 tablespoon butter, ¼ cup sugar, ¼ cup golden syrup, rind and juice of ½ lemon. Heat all together to mix well, then pour over roll. Bake in moderate oven till sauce is thick and the roll golden brown (about 1 hour). Serve hot.—MRS. E. McCREEDY (Stirling).

JUNE 20 — Ship's Pudding

Quickly Mixed

2 cups flour, ½ cup sugar, 1 cup raisins, dates, or mixed fruit, 1 tablespoon dripping, 1 tablespoon marmalade, 1 teaspoon carb. soda, pinch salt, 1 cup boiling water. Mix all dry ingredients together. Stir soda and dripping in the boiling water and add last with the marmalade. Mix thoroughly and boil 2 hours.—MRS. H. R. ADAMSON (Hon. Sec., Postal Branch).

JUNE 21 — Orange Crumb Tart

This is Quickly Made

Mix together the juice of 1 large orange, the grated rind of ½ an orange, ½ cup sugar, 1 well-beaten egg, and 2 heaped tablespoons fine breadcrumbs. Pour into a pastry-lined tart plate. Dab small pieces of butter on top and bake about 40 minutes in moderate oven.—MRS. G. J. PRIEST (Cadell).

JUNE 22 — Apple Stephan

Butter a basin or piedish, coat freely with brown sugar, and line with suet or dripping crust. Nearly fill dish with cut apple, then top with shredded peel, currants, spice, brown sugar, and butter to taste. Put on a lid of crust, pinch edges well, and bake in slow oven for 2 hours. A good winter sweet.—MRS. J. C. SIDDLE (Waikerie).

JUNE 23 — Sago Plum Pudding (I)

(No Eggs Required)

2 large tablespoons sago, 1 cup milk, ½ cup sugar (brown or white), 1 cup breadcrumbs, 1 cup raisins or dates (or mixed fruits), 1 or 2 tablespoons butter, 1 level teaspoon carb. soda, pinch of salt. Soak sago in milk overnight. Next morning, mix all ingredients together, dissolving soda in a spoonful of milk, and adding melted butter last. Mixture should be fairly slack. Steam in greased, covered basin 2½ hours. Serve with white sauce.—MRS. E. W. BROOKER (Wilkawatt), MRS. A. G. BLIENSCHKE (Hanson), MRS. C. KOTH (Stockport), and eleven other members.

JUNE 24 — Raisin and Orange Roll

Crust: ½ lb. S.R. flour, a pinch of salt, 3 ozs. suet, water to mix.

Filling: 1 cup seeded raisins, grated rind and juice of 1 orange, golden syrup to spread.

Cut suet finely and rub into sifted flour and salt. Mix to light dough with cold water. Roll out about ¼ in. thick. Spread with good layer of golden syrup, cover with the raisins, and sprinkle with the juice and grated rind of orange. Roll up, seal ends, and put into greased pudding basin, curling it round carefully. Steam over fast-boiling water 2½ hours. Serve with custard or cream.—MRS. J. COLMAN (Darke's Peak).

JUNE 25 — De Vere Pudding

(No Eggs Required)

Put in a basin 2 tablespoons dripping, 2 tablespoons sugar, 1 small cup boiling milk. Into another basin put 1 small teaspoon carb. soda, 1 tablespoon vinegar. Mix with contents of first basin, and then add 1 large cup plain flour, ½ teaspoon nutmeg or spice, and ¾ cup mixed fruit. Steam 3 hours in greased, covered basin.—MRS. W. M. BROOK (Postal).

JUNE 26 — Raspberry Cocoanut Tarts

4 ozs. margarine or butter, 2 tablespoons sugar, 1 egg yolk, 6 ozs. flour, 1 small teaspoon baking powder, pinch salt. Cream butter and sugar and beat in egg yolk. Work in sifted flour and baking powder, making a dry dough. Roll thinly and line patty tins or a tart plate.

Filling: Beat 1 egg lightly and add 1 cup cocoanut, ½ cup sugar, and ¼ cup milk. Mix well and fill patty tins. Press a small teaspoon raspberry jam into centre of each. Bake in hot oven 12 to 15 minutes. For a dinner sweet, serve hot with custard.—MRS. F. BAWDEN (Ungarra).

JUNE 27 — Treacle Sponge

(No Eggs, No Butter, No Sugar)

1 large cup plain flour, 2 ozs. finely chopped suet, 1 teaspoon ground ginger, ½ teaspoon carb. soda, ½ teacup milk, ½ teacup treacle. Mix all thoroughly together, turn into greased pudding basin, tie down, and steam 2½ hours. Serve with treacle sauce, made with ½ cup treacle, a squeeze of lemon juice, and about ¼ cup hot water. Heat all together and pour over pudding.—MRS. McCARTHY (Renmark).

JUNE 28 — Orange Meringue Tart

Rub together 1½ tablespoons butter, 1 heaped tablespoon cornflour, 3 heaped tablespoons S.R. flour, 1 tablespoon sugar, and pinch salt. Separate the white from yolk of 1 egg and put white aside. Mix the above ingredients to a light dough with the yolk of egg, and a little milk if needed. Roll out and line tart plate, which should not be too shallow. Prick all over. Bake in moderate oven about 20 minutes until light brown. In the meantime, make this filling: Heat together 1 cup sugar, 1 cup water, and add the juice of one large orange and ½ lemon. Thicken with 1 dessertspoon cornflour and 1 dessertspoon custard powder, previously blended with a little water. Boil 3 minutes, beat in 1 dessertspoon butter, and then pour on to tart. Whip egg white with 1 dessertspoon sugar and pile on top. Bake in slow oven to colour and crisp the meringue.—MRS. E. KLAEBE (Quorn), MRS. R. S. LANGE (Wudinna), MRS. J. HEDDLE (Meadows), and seven other members.

JUNE 29 — Kelvin Pudding

Put 1 tablespoon of dripping, 1 cup milk, and 1 tablespoon sugar in saucepan and bring to boil. Add 1 teaspoon carb. soda. Take from fire and cool slightly and mix in 1 cup of any kind of fruit and 1½ cups of plain flour. Boil 1½ hours in a basin or cloth. Light and very nice.—MRS. E. PRYOR (Metropolitan).

JUNE 30 — Whole Lemon Pudding

Cream 2 dessertspoons butter and 2 tablespoons sugar. Add 1 egg and beat well. Then add enough S.R. flour to make a dough of scone consistency. Line a pudding basin about ½ in. thick with dough, leaving a piece for the top. In the centre place 1 whole lemon thoroughly pricked all over, and pour over it ¾ cup sugar, 1 cup water, and 1 dessertspoon butter. Cover with the rest of dough, tie down securely with greased paper or cloth, and steam for 2½ hours. Unusual pudding of marmalade flavour, with lemon-butter filling.—MISS B. A. BURNSIDE (Lyrup).

JULY 1 — Winter Fruit Dumpling

Rub 1 tablespoon butter into 1 cup sifted S.R. flour with a pinch of salt. Add 2 tablespoons sultanas or raisins, 1 teaspoon candied lemon peel, and ¼ teaspoon spice or cinnamon. Mix to a light dough with 1 beaten egg and about ½ teacup milk. Shape into small balls, good walnut size, and drop into following mixture, which must be boiling: 1½ cups hot water, ½ cup sugar, 1 tablespoon golden syrup, 1 tablespoon butter. Heat in fairly large saucepan, drop in dumplings, and cook slowly about 20 minutes with lid on. Turn if necessary. Serve hot with custard or cream.—MRS. R. G. PHILLIS (Marree), MRS. E. R. GRIGGS (Dublin), MRS. R. SMELLIE (Port Augusta), and three other members.

JULY 2 — Apple Crumble

Grate or thinly slice about 2 lbs. cooking apples. Arrange in piedish and add about ½ cup water and ¼ cup sugar. Rub together 1 large cup S.R. flour, ½ cup brown or white sugar, a pinch of salt, and 2 tablespoons butter. Crumble over top of apples, pressing into spaces. Bake in moderate oven about ¾ hour, until apple is tender and top brown. Serve hot or cold. Rhubarb may be cooked in the same way. Cinnamon (½ teaspoon) can be added if liked, either to apples or topping.—MRS. A. M. BENNETT (Yankalilla), MRS. RON BIGGINS (Meribah), and MRS. J. STALLEY (Yacka).

JULY 3 — Week-end Plum Pudding

Soak sufficient stale bread in milk or water to make 2 large cups of moist breadcrumbs when mashed. Squeeze out any surplus moisture. Measure, and put into mixing bowl with the following: 1½ cups mixed currants, sultanas, raisins, etc., ¾ cup brown sugar, 1 teaspoon mixed spice, 1 tablespoon melted butter, 1 small teaspoon carb. soda, 1 egg well beaten, and about 1½ tablespoons plain flour—a little more or less according to consistency of mixture. Steam in greased, covered basin 2½ hours. Serve with thin custard or white sauce.—MRS. W. F. JAMES (Gladstone) and MRS. V. G. PFITZNER (Frances).

JULY 4 — Auntie's Pudding

Rub 1 tablespoon butter into 1 cup S.R. flour and ½ cup sugar. Make into a soft dough with 1 beaten egg and ½ cup milk. Bake in a moderate oven, in greased piedish, about 40 minutes. This is nice with apples, jam, or treacle underneath.—MRS. A. C. BIRKS (Metropolitan).

JULY 5 — Sago Suet Pudding

(No Eggs Required)

1 cup breadcrumbs, 1½ dessertspoons plain flour, ½ cup finely chopped suet, ½ cup currants, 1½ tablespoons sago, 1/3rd cup sugar, grated rind ½ lemon (or few pieces candied peel), 1 small teaspoon carb. soda, 1 cup milk. (Use 1 cup currants for richer pudding.) Soak sago in milk overnight. Next day, mix all ingredients together, dissolving the soda in a spoonful of milk. Boil or steam in greased, covered basin 2½ to 3 hours. Serve with sweet sauce.—MRS. F. G. TAYLOR (Virginia) and MRS. W. J. O'REILLY (Aldinga).

JULY 6 — Pancakes

1 cup milk, 1 cup S.R. flour, 2 eggs, pinch salt. Bring milk to boil, and stir in flour all at once. Beat well and beat in eggs one at a time. Fry mixture in smoking fat one tablespoonful at a time. Serve with jam or with lemon and sugar.—MRS. C. B. HILLIER (Ardrossan).

JULY 7 — Quorn Pudding

(No Eggs Required)

5 ozs. flour, 2 ozs. dripping, 2 tablespoons jam, 1½ ozs. brown or white sugar, ¼ teaspoon nutmeg, ¼ pint milk (about), ½ teaspoon carb. soda, a pinch of salt. Sift flour and salt. Rub in dripping. Add sugar and jam. Dissolve soda in half the milk and stir in. Then add sufficient milk to make a soft batter. Steam in greased basin for 1½ hours. Serve with custard sauce or cream.—MRS. C. HASTWELL (Metropolitan).

JULY 8 — Orange Crumb Pudding

2 small cups stale breadcrumbs, 1½ cups milk, juice of 1 large or 2 small oranges, rind of 1 orange, ½ cup sugar, 2 eggs, 1 tablespoon melted butter. Soak breadcrumbs in hot milk for ½ hour. Beat together egg yolks, sugar, and orange juice, and add to breadcrumbs. Add rind and melted butter and mix well. Bake in moderate oven till lightly set (about ½ hour). Make meringue with stiffly-beaten egg whites and 2 tablespoons sugar. Pile on top and return to cool oven to brown slightly.—MRS. H. F. NINNES (Tarcowie).

JULY 9 — Tea Plum Pudding

(No Eggs Required. Makes Large Pudding.)

2½ cups S.R. flour, 2 cups sugar, 2 cups sultanas, 2 cups currants, 2 cups breadcrumbs, 2 teaspoons cinnamon, 2 teaspoons mixed spice, ¼ lb. mixed peel, 2 cups strong tea, 6 ozs. chopped suet, 1 small teaspoon salt, 1 teaspoon carb. soda. Mix all ingredients together. Dissolve carb. soda in hot tea. When tea is cold, add to the mixture and stir thoroughly. Turn into floured cloth or greased basin and boil for 3 to 4 hours.—MRS. D. HARWOOD (Kingscote) and MRS. T. E. ASHTON (Kingscote).

JULY 10 — Cocoanut Apple Pudding

1 pint milk, 1 teaspoon butter, 1 cup cocoanut, ¾ cup biscuit or breadcrumbs, 1½ cups drained apple pulp, 2 tablespoons sugar, 2 eggs, extra 2 tablespoons sugar for meringue. Warm milk and butter, add beaten egg yolks. Combine cocoanut, crumbs, and sugar, and add the milk mixture. Mix well, let stand 15 minutes, and then pour half the mixture into greased piedish. Place apple pulp next and cover with the second half of the mixture. Bake in moderate oven till set (about 30 minutes). Beat egg whites stiffly, add extra sugar, and pile on top of pudding. Return to oven for about 10 minutes to colour. Serve hot or cold.—MRS. J. O. TIDDY (Gawler).

JULY 11 — Honey Bran Pudding

2 rounded dessertspoons butter, ½ cup honey, 1 cup plain flour, 1 egg, about ½ cup milk, 1 level teaspoon carb. soda (scant), pinch salt, ½ cup cooking bran, 1 cup mixed dried fruit. Cream butter till soft, add honey gradually. Add beaten egg, bran, dried fruit, and lastly sifted flour and milk alternately, to make a soft mixture. Dissolve carb. soda in the milk. Steam in greased basin for 2 hours.—MRS. PHIL KNAPPSTEIN (Clare) and MRS. J. B. DAVIS (Darke's Peak).

JULY 12 — Treacle Tart

6 ozs. short pastry, 1 large cup breadcrumbs, a pinch of salt, 1 lemon, 6 tablespoons treacle or golden syrup, 2 tablespoons cocoanut. Line a deep tart plate with the pastry and prick bottom with a fork. Mix together the breadcrumbs, salt, grated rind and juice of lemon, cocoanut, and treacle. Fill pastry shell and bake in moderately hot oven about 25 minutes. Sprinkle with a little sugar and serve hot or cold. (Strips of pastry may be arranged to form a lattice on top of tart.—MRS. E. R. JARVIS (Port Pirie).

JULY 13 — Orange-Top Pudding

4 ozs. butter or margarine, ¾ cup sugar, grated rind of 1 orange, 2 eggs, 1 large tablespoon orange marmalade, 2 cups S.R. flour, about ½ cup milk, 1 orange cut in slices, few cherries if liked. Cream butter and sugar, add orange rind, beaten eggs, marmalade, and lastly the sifted flour alternately with the milk. Make a cake-like batter. Grease pudding basin well and arrange orange slices inside, at bottom and around sides. Sprinkle with sugar. Use a few cherries for effect, if liked. Turn mixture into basin, taking care not to move orange slices. Steam in greased, covered basin 2 hours. Turn out and garnish with fresh orange wedges and mint leaves. Serve with custard or orange sauce.—MRS. D. C. BROWN (Lyrup).

JULY 14 — Baked Plum Pudding

Soak ¼ loaf bread or crusts in cold water ½ hour. Then squeeze very dry. Put in basin and add 2 ozs. sugar, 1 oz. currants, 1 oz. sultanas, 1 oz. peel, 1 oz. dates, 1 oz. almonds, ½ teaspoon nutmeg, ¼ teaspoon ginger, 2 ozs. butter or dripping, and 1 egg, well beaten. Mix thoroughly, adding a little milk to make a soft mixture. Turn into greased piedish and top with almonds if liked. Bake in moderate oven about 1 hour. Serve with custard sauce.—MRS. J. C. SIDDLE (Waikerie).

JULY 15 — Canton Pudding
(Requires No Egg)

1 large cup plain flour, 2 tablespoons treacle, 1 level teaspoon carb. soda, 1 large teaspoon ground ginger, 2 tablespoons butter or dripping, 2 tablespoons white or brown sugar, a good pinch of salt, 1 small cup milk. Sift all dry ingredients. Make well in centre, into which put treacle. Dissolve carb. soda in milk and add gradually, mixing the whole well together. Steam 2 hours in covered, greased mould. Serve with custard or sweet sauce. Serves eight. Golden syrup or honey can be used in place of treacle.—MRS. M. R. JULIAN (Moonta), MRS. W. L. VIDEON (Coonalpyn), MISS V. M. MARTIN (Aldinga), and three other members.

JULY 16 — Lemon Custard Cake Dessert

2 eggs, ¾ cup sugar, grated rind ½ lemon, juice of 2 lemons, 1 teaspoon butter, 1 tablespoon cornflour (heaped), ¾ pint boiling water. Beat eggs, sugar, and cornflour together and add lemon juice, rind, and butter. Pour the boiling water into the mixture, stirring well. Put into saucepan and stir over low heat till it thickens. Put aside, with lid on, to keep hot. Do not boil. Then make a cake mixture with the following ingredients: 1 tablespoon butter, 2 tablespoons sugar, 1 egg, 1 cup S.R. flour, and enough milk to make a stiff batter. Spread most of this on bottom and sides of a greased piedish, then pour in the lemon custard. Put remainder of mixture in dabs on top, leaving custard showing through. Bake in medium oven (350 deg. F.) about ¾ hour until golden brown. Hot or cold.—MRS. J. NEILSON (Penola).

JULY 17 — Dried Fruit Roly Poly

2 cups S.R. flour, a pinch of salt, 1 small cup dripping. Rub the dripping into sifted flour and salt, and mix to a firm dough with water or milk. Roll out thinly and spread generously with currants or sultanas or raisins. If dates are used, sprinkle with a little lemon juice. (A mixture of dried fruit may be used with a little mixed peel and spice.) Roll up and seal the ends. Place in piedish. Mix together 2 cups boiling water, ½ cup sugar, and 2 tablespoons butter. Pour over the roll and bake in a moderate oven about 1 hour until browned and the sauce a thick caramel. Serve hot.—MRS. A. HANCOCK (Yorketown), MRS. J. E. COOPER (Cummins), NORAH BASHAM (Port Elliot), and one other member.

JULY 18 — Danish Apple Tart

Stew about 1½ lbs. apples without sugar. Then drain off juice and add sugar to taste. Put in flat serving dish, piling up slightly in centre. Crumble about 1 lb. plain cake and add to it ¼ lb. brown sugar. Melt 2 ozs. butter or margarine in frying pan, add crumbs. Cook gently for a few minutes, stirring until well blended. Cover apples completely with this mixture. Coat with whipped cream when cold, or serve cream or custard separately.—MRS. ERIC STEPHENS (Angaston).

JULY 19 — Apricot Suet Pudding

Soak 6 to 8 ozs. dried apricots overnight or for several hours. Make a suet pastry with 1½ cups S.R. flour, a pinch of salt, 2 or 3 ozs. shredded suet, and water to mix. Roll out and line pudding basin with 2/3rds pastry. Fill with drained apricots (not cooked), add about 3 tablespoons sugar, and cover with remaining 1/3rd pastry. Seal securely with cloth or greased paper and steam 2 hours. Serve with cream or custard sauce.—MRS. D. GORDON (Mount Pleasant).

JULY 20 — Seven-Cup Pudding

1 cup each of flour, breadcrumbs, sugar, raisins, currants, chopped suet, and milk, 1 egg, 1 teaspoon carb. soda, pinch salt. Mix all ingredients well together, the soda dissolved in the milk and the egg thoroughly beaten. Boil in cloth for 4 hours or steam 4½ hours.—MRS. W. SIMS (Tarcowie).

JULY 21 — Devonshire Pudding

2 cups S.R. flour, 1 cup sugar, 1 cup chopped suet, 4 or 5 medium-sized apples, milk to mix. Peel apples and cut in little chunks. Mix all ingredients together and bind with milk to a soft dough. Bake in greased piedish in moderate oven about 1¼ hours. Serve hot. Attractive with apple in and out.—MRS. F. STEER (Beachport).

JULY 22 — Winter Tart Filling

2 tablespoons cake or breadcrumbs, 2 ozs. currants, 2 ozs. sultanas, 1 oz. candied peel, 1 teaspoon mixed spice, 2 tablespoons golden syrup, 1 dessertspoon lemon juice. Mix all together. Cover tart plate with pastry and fill with mixture. Bake in a moderate oven ½ hour. Serve hot or cold.—R. I. HOMBSCH (Kapunda).

JULY 23 — Large Date Pudding

(No eggs required. Half quantity can be made satisfactorily.)

2 cups plain flour, 2 cups chopped dates, 2 tablespoons butter or dripping, 2 cups milk, 1 cup sugar (brown or white), 1 teaspoon cinnamon, ½ teaspoon mixed spice, a pinch of salt, 2 level teaspoons carb. soda. Mix dry ingredients and fruit in basin. Heat milk and fat until the latter is melted. Stir in carb. soda and pour into dry ingredients. Mix thoroughly. This mixture is very thin. Pour into greased mould. Cover, and steam 3 hours.—MRS. B. PFITZNER (Eudunda).

JULY 24 — Thrifty Dumplings

(No Eggs or Shortening Required)

5 heaped tablespoons S.R. flour, a pinch of salt, 1 tablespoon sugar, 2 tablespoons raisins, currants, or sultanas. Mix all together with milk to form a light dough. Roll into small dumplings. Into a saucepan large enough to take the dumplings in one layer put 2 cups water and ½ cup sugar. Bring to boil, drop in dumplings, and simmer gently about 15 minutes, with lid on. A little lemon juice is a pleasant addition to the syrup.—MRS. H. J. EDGECUMBE (Tantanoola).

JULY 25 — Prune Pudding

2 cups prunes (stoned and chopped), 2 cups soft breadcrumbs, 1 tablespoon butter, ½ cup light brown sugar, ½ teaspoon each of cinnamon and nutmeg, ½ cup prune juice, juice and rind of 1 lemon. Stew prunes in scant cup of water about 5 minutes, drain, reserving the syrup. Melt butter and mix into crumbs. Put layer of crumbs in buttered fireproof dish, then layer of prunes. Sprinkle with sugar and spices. Repeat layers till dish is full, making the top layer of crumbs. Pour over the mixture the prune juice and juice and rind of the lemon. Bake in a moderate oven for 30 minutes. Serve hot.—MISS C. R. SOLLY (Metropolitan).

JULY 26 — Apple and Raisin Pudding (II)

8 ozs. grated apple, 3 ozs. breadcrumbs, 3 ozs. S.R. flour, pinch salt, 3 ozs. seeded raisins, 3 ozs. grated suet, 1 beaten egg, 6 ozs. sugar, grated rind and juice of ½ lemon, little milk if necessary. Mix all ingredients together and stir to a soft dough with a little milk and ¼ teaspoon carb. soda. Steam in greased, covered basin 2½ hours. Serve with white sauce or custard.—MRS. McNEIL (Crystal Brook).

JULY 27 — Pears in Ginger Syrup

½ cup sugar, 1¼ cups water, 1 tablespoon sago, juice of 1 lemon, rind of ½ lemon, ½ teaspoon ground ginger, 4 or 5 pears. Heat together the water, sugar, ginger, lemon rind and juice, and the sago. Stir about 5 minutes till sago is clear. Peel pears, cut as desired, and arrange in greased piedish. Pour syrup over, adding little more water if necessary. Cover dish and bake in moderate oven till pears are tender. Tinned pears may also be used. In this case, bake until well coated and the syrup thick.—MRS. J. MURNANE (Cockaleechie).

JULY 28 — Rainbow Pudding

1½ cups S.R. flour, ½ cup suet, pinch salt, water to mix. Apricot jam, raspberry jam, and treacle for spreading. Grate suet on apple grater. Mix with sifted flour and salt, and then mix to a firm dough with water or milk. Divide into five pieces and roll each to fit the intended basin. Grease basin, put in a layer of treacle, and then a piece of dough. On this spread raspberry jam and cover with the second piece of dough. Next, spread apricot jam and follow with dough, continuing thus until all is used. Tie down with a floured cloth and steam 2½ hours. Serve hot with white sauce. A delicious, economical pudding for a very cold day.—MRS. F. C. STOLTE (Mount Bryan) and MRS. H. GREEN (Borrika).

JULY 29 — Crusty Custard

1 tablespoon butter, 2 tablespoons sugar, 1½ tablespoons S.R. flour, 1 egg, 2 cups fresh milk, few drops vanilla. Cream butter and sugar. Add sifted flour and mix to a batter with a little of the milk. Then add the very well beaten egg, the remainder of the milk, and the vanilla. Bake in a moderate oven about 40 minutes until set. Stand dish in a pan of water in the oven. Sufficient for four. Serve hot or cold.—MISS M. E. TREHEARNE (Minlaton).

JULY 30 — Chocolate Tart

Line a tart plate with a sweet biscuit pastry, prick, and bake brown in moderate oven.

Filling: ½ pint fresh milk, 1 heaped tablespoon sugar, 1 tablespoon cornflour, 1 tablespoon cocoa, 1 egg. Blend cornflour and cocoa with a little of the milk. Heat remaining milk with sugar and stir in cocoa mixture. Stir and boil 3 minutes. Cool slightly and beat in egg yolk. Pour into tart case. Beat the egg white stiffly, beat in 1 tablespoon sugar and pile on top. Brown slightly in cool oven (about 10 minutes). Serve hot or cold.—MRS. AHERN (Barmera).

JULY 31 — **Golden Casket Pudding**

Three-parts fill ovenproof dish with hot stewed fruit, rather dry. Stir in 1 dessertspoon butter and sprinkle with cinnamon. Make biscuit pastry with following ingredients: Cream 2 tablespoons butter with 3 tablespoons sugar. Add half a beaten egg, 1 teaspoon coffee essence, and then sift in enough S.R. flour to make a soft biscuit dough. Roll out to shape of dish. Place immediately on top of hot fruit and not on dish rim. Sprinkle with chopped almonds if liked. Bake in moderate oven about ¾ hour. Serve hot or cold.—MRS. A. D. McNICOL (Penola).

AUG. 1 — Wilson Plum Pudding

2 heaped breakfast cups flour, 3 good tablespoons butter, 1 cup sugar, 1 lb. mixed fruit, ¼ lb. mixed peel, 1 teaspoon mixed spice, ½ cup almonds (chopped), 2 level teaspoons carb. soda, 1 tablespoon cocoa, 1 tablespoon cocoanut, 2 cups boiling water. Mix flour, sugar, and butter well with hand, then add fruit. Mix with 2 cups boiling water in which soda is dissolved. Boil 2½ hours in cloth or greased, covered basin.—MRS. FLORENCE COOK (Kingscote).

AUG. 2 — Orange Cocoanut Pudding

2 cups breadcrumbs, 1 pint milk, 2 dessertspoons butter, 4 tablespoons white sugar, 3 tablespoons cocoanut, 2 oranges, 2 eggs. Heat milk and pour over breadcrumbs, add butter, and let stand for 5 minutes. Then add sugar, cocoanut, and a little finely grated orange rind, juice of the oranges, and the beaten yolks of the eggs. Mix well and bake in a moderate oven until set. Cool slightly. Beat egg whites to a stiff froth and add a little sugar and spread over pudding. Place in cool oven and brown lightly.—MRS. V. H. MASHFORD (Coonalpyn).

AUG. 3 — Sultana Tart

(Serves Ten Persons)

½ lb. sultanas, ½ cup breadcrumbs, 2 ozs. cocoanut, 2 ozs. sugar, lemon juice, and prepared pastry. Cover a deep pie plate with half the pastry and fill with dry ingredients, well mixed together. Squeeze lemon juice over, using ½ to 1 lemon, according to taste. Cover with remainder of pastry, brush over with milk, sprinkle with sugar, and bake golden brown in a moderate oven (about 25 minutes). Serve with custard or cream. Nice hot or cold.—D. I. BURTON (Hermitage).

AUG. 4 — Shearers' Pudding

2 cups plain flour, 2 tablespoons dripping, 1 cup sugar, 1 cup currants, 2 teaspoons carb. soda (small), 1 teaspoon mixed spice, a pinch of salt, boiling water. Rub dripping into flour, add all the other ingredients, and mix to a thick paste with boiling water. Tie loosely in a floured cloth and boil for 2 hours.—MRS. T. HANSON (Cowell), MRS. D. C. RANGER (Port Pirie), and MRS. KELVIN DUNN (Black Springs).

AUG. 5 — Plain Crumb Pudding

½ pint breadcrumbs, 1 pint milk, 1 egg, 1½ tablespoons sugar, 1 dessertspoon butter, 6 or 7 drops essence lemon or vanilla. Mix all ingredients well together, the eggs thoroughly beaten and the butter melted. Bake in greased piedish in slow oven till lightly set (about 1 hour). Jam may be spread over surface for last 10 minutes in oven, if liked. Serve hot, or cold with stewed fruit and jelly.—MRS. C. E. ASHMAN (Ungarra) and MRS. A. EHERT (Meribah).

Variation: MRS. M. D. STEHBENS (Beachport) uses 2 cups breadcrumbs, 1 pint milk, 3 eggs, and 3 tablespoons sugar. Pours this on top of jam layer in piedish.

AUG. 6 — Vegetable Plum Pudding

(No Eggs)

¼ lb. each of grated carrot, grated potato, sultanas, raisins, sugar, grated suet, plain flour, and breadcrumbs; 2 ozs. mixed peel, 1 teaspoon mixed spice, 1 teaspoon baking powder, little milk if needed to mix to stiff consistency. Mix all ingredients thoroughly, and steam in greased, covered basin 3 to 4 hours.—MRS. G. G. PEARSON (Yeelanna).

AUG. 7 — Baked Banana Roll

1 tablespoon butter, 2 tablespoons sugar, 1 egg, pinch salt, 6 ozs. S.R. flour, 1 cup boiling milk, 3 bananas, little grated lemon rind and juice. Cream butter and sugar, gradually add well-beaten egg, then sifted flour and salt. Lightly knead the pastry on floured board. Roll out into square or oblong, moisten edges, and spread with the mashed bananas, flavoured with juice and lemon rind, keeping it about an inch from the edge. Roll up and seal end and edges. Place in piedish with the boiling milk. Bake in a fairly hot oven 25 to 30 minutes—all milk should be absorbed. Serve with warm golden syrup.—M. E. SULLIVAN (Peterborough).

AUG. 15 — Fruit Crumble Dessert

Three parts fill a buttered fireproof dish with stewed apple, or any other stewed or preserved fruit (not too much juice). Then rub into a crumble ½ cup S.R. flour, a pinch of salt, ¼ cup sugar, and 1 heaped tablespoon butter. Sprinkle to depth of about ½ in. over fruit. Bake in moderate oven about 30 minutes until golden brown. Serve hot or cold with custard or cream. **Variations:** ¼ cup cocoanut may be added to crumble. Brown sugar can be used with ½ teaspoon cinnamon and spice. Sliced banana is a pleasant addition on top of stewed apple.—MRS. G. J. PRIEST (Cadell), MRS. R. R. DELAINE (Berri), MRS. F. FISCHER (Yongala), and five other members.

AUG. 16 — Wholemeal Treacle Tart

Short Crust: 1 cup plain wholemeal flour, 2 ozs. good dripping or butter, squeeze lemon juice, pinch salt, about ½ cup water. Sift flour, but put roughage back in bowl as well. Rub in fat, add salt and lemon juice, and mix to firm dough with water. Roll out thinly and line greased pie plate. Rub surface with a little egg white.

Filling: Mix together 1 cup wholemeal breadcrumbs, grated rind of 1 lemon, 2 large tablespoons treacle or golden syrup, and a squeeze of lemon juice. Fill pastry case, decorate with strips of pastry, and bake on bottom of hot oven about 20 minutes. Serve hot or cold.—M. WARK (Barmera).

AUG. 17 — Marmalade Pudding

4 ozs. clarified fat or butter, 4 ozs. sugar, 2 eggs, 4 tablespoons milk, 8 ozs. plain flour, ½ teaspoon carb. soda, 2 tablespoons marmalade, pinch salt. Prepare basin, put water on to boil under steamer. Cream fat and sugar, add well-beaten eggs, mix marmalade and milk well, and add to mixture. Add flour, salt, and carb. soda, sifted. Stir but do not beat the mixture, steam for 2½ hours.—MRS. C. C. HENNINGSEN (Narrung).

AUG. 18 — Apples Jacqueline

4 cooking apples, 1 tablespoon honey, 1 dessertspoon butter, 1 tablespoon apricot jam, 2 or 3 tablespoons biscuit or cake crumbs, a few chopped walnuts, fresh or mock whipped cream for garnish. Core and peel apples. Melt butter and honey and pour over apples in a fireproof dish. Put lid on and bake in a moderate oven till apples are tender but not broken. Allow to cool, then brush with jam and coat thickly with mixed crumbs and chopped walnuts. Chill, pipe rosettes of cream on top, and decorate each apple with a crystallised cherry.—MRS. A. G. LILLECRAPP (Keyneton).

AUG. 19 — Barley Plum Pudding

1 cup milk, ½ cup seeded raisins, 1 cup barley kernels (not pearl barley), ½ cup currants, 1 cup white breadcrumbs, 1 large egg, beaten, 1 teaspoon carb. soda, ½ cup sugar, 2 tablespoons butter. Soak barley kernels in the milk overnight. Melt butter and then add sugar and cream well. Then add all the other ingredients and steam for 3 or 4 hours. Serve hot with cornflour sauce.—MRS. J. N. DIXON (Coonalpyn) and MRS. LES SIMON (Borrika).

AUG. 20 — Dried Apricot Pie

4 to 6 ozs. dried apricots, soaked overnight and then cooked with ½ cup sugar and just enough liquid to prevent burning. Do not cook to a mush. Keep fruit whole. Make biscuit pastry by rubbing 2 ozs. butter into 6 ozs. S.R. flour and pinch salt. Add 1 dessertspoon sugar if liked sweetened, and then mix to a firm dough with 1 egg yolk and a little milk if needed. Line flat dish with half the pastry, brush with egg white to prevent fruit soaking in, and fill with the apricots. Cover with rest of pastry, brush again with egg white, and cook in moderate oven till brown and cooked through (35 minutes). Sprinkle with sugar while hot. Delicious hot or cold.—MRS. H. O. W. SHORT (Barmera).

AUG. 21 — Odds-and-Ends Pudding

Take 1½ cups or any kind of stale cake. Add 1 teaspoon spice, ½ teaspoon cinnamon. If using plain cake, add 1 cup raisins or currants and a little lemon peel. Moisten with milk to form a smooth paste. Lastly, add ½ teaspoon carb. soda dissolved in 2 tablespoons hot water. Mix thoroughly and put in well-buttered pudding basin. Cover securely and steam for 1½ to 2 hours. Serve with white sauce.—MRS. L. S. NORMAN (Jervois).

AUG. 22 — Golden Puffs

1 cup S.R. flour, a pinch of salt, 1 tablespoon butter, 1 egg, milk to mix, Sift flour and salt, rub in butter, and add well-beaten egg and sufficient milk to make a fairly stiff mixture. Roll into small balls and drop into the following boiling syrup:

Syrup: 1 tablespoon butter, 2 tablespoons sugar, 1 tablespoon honey, 1 tablespoon golden syrup, 1 large cup water. Keep lid on saucepan and boil slowly for 20 minutes. Serve with cream or custard sauce.—MRS. E. C. WILSON (Renmark).

AUG. 23 **Baked Chocolate Souffle**

1 oz. butter, 1 large tablespoon plain flour, 3 tablespoons sugar, 1 tablespoon cocoa dissolved in ¼ cup milk, 2 eggs, 1 cup milk, pinch salt, essence vanilla. Melt butter in saucepan, add flour, stir over fire till smooth. Add sugar and gradually pour in the cocoa mixture and the cup of milk. Stir as it thickens, and allow to boil for 3 or 4 minutes. Cool a little, beat in the yolks of the eggs, and lastly fold in the stiffly-beaten whites. Bake in a slow oven about ½ hour. Increase heat last 5 minutes.—MRS. STANLEY HAWKER (Mount Bryan).

AUG. 24 Raisin and Banana Pudding

(No Sugar Required)

1 heaped cup breadcrumbs, 1 cup raisins, 1 cup well-mashed bananas, 1 beaten egg, 1 teaspoon carb. soda dissolved in 1 tablespoon cold water. Mix all ingredients thoroughly together. Turn into greased basin, tie down with greased paper, and steam 2½ hours. Turn out and serve hot with white sauce.—ELEANOR L. HANN (Millicent).

Variation: 1 cup breadcrumbs, 1 cup mashed banana, 1 egg, ¼ cup brown sugar, ½ cup mixed dried fruit, 1 level teaspoon carb. soda in 1 tablespoon water.—MRS. D. R. TELFORD (Peterborough).

AUG. 25 Pineapple and Apple Tart

2 eggs, ½ cup sugar, 1 cooking apple, ½ lemon, 1 large slice pineapple (preserved or fresh), 1 tablespoon butter, and 1 tablespoon fine sugar for meringue, and pastry. Line a deep tart plate with good pastry. Put into a basin the egg yolks, sugar, grated apple, grated lemon rind and juice, and the finely chopped pineapple. Mix well together. Half cook pastry in brisk oven (about 5 minutes), and then carefully add the fruit mixture. Dot with the butter and bake until set at reduced heat. Beat egg whites stiffly, add fine sugar, beat again. Pile on to tart filling and return to oven to brown lightly (5 minutes or so). Serve hot or cold.—MRS. A. B. RIGGS (Burra).

AUG. 26 Osworth Pudding

1 cup flour, 1 cup milk, ½ cup sugar, 1 level teaspoon carb. soda, 1 beaten egg, 2 ozs. butter, 2 tablespoons dark jam, pinch salt. Cream butter and sugar, add jam, then beaten egg. Dissolve soda in milk and add alternately with the flour. Mix well. Bake in greased piedish about ¾ hour in moderate oven. Serve with hot custard.—MRS. W. KEITH JOHNS (Mount Pleasant).

Variation: Same mixture may be steamed in greased basin 2 hours.—MRS. H. A. NOLL (Wilmington) and MRS. C. G. CAMERON (Murray Town).

AUG. 27 Cabinet Pudding

1 slice of bread and butter ½ in. thick, 1 oz. sugar, ½ pint milk, 2 eggs, 2 ozs. raisins, few drops flavouring. Use seeded raisins, and with some of these decorate inside a greased pudding basin so that they adhere to the bottom and sides. Carefully put in the bread and butter cut into fingers, the sugar, and the rest of the raisins. Pour over the beaten eggs mixed with the milk and flavouring. Cover with greased paper and steam gently until custard is set (about 1 hour). Let pudding stand one minute before turning out on hot dish. Serve with boiled custard or jam sauce.—MRS. G. JOHNSON (Port Augusta).

AUG. 28 Steamed Apple Sponge

Stew 4 large cooking apples with sugar to taste and not too dry. Keep hot while making this batter: Mix together 1 tablespoon sugar and 1 tablespoon cream or butter. Beat in 1 egg, then add ½ cup milk, and sift in sufficient S.R. flour to make a soft cake batter. Pour on hot apples in saucepan and steam gently for about 30 minutes. Easy pudding for wash-day dinner. May also be baked in piedish.—MRS. A. SAUNDERS (Ceduna).

AUG. 29 · Bakewell Tart

Biscuit Crust: 6 ozs. S.R. flour, 2 ozs. cornflour, 4 ozs. butter, 2 ozs. sugar, 1 well-beaten egg. Rub butter into flours (which have been sifted together), add sugar, then well-beaten egg, knead slightly. Roll fairly thin and line sandwich tin with crust (large tin).

Filling: 4 tablespoons apricot jam, 2 tablespoons currants, ½ lemon (juice). Mix well. Then mix together 1 cup cocoanut, ½ cup sugar, ½ teaspoon baking powder, 1 egg well beaten. Fill tart crust with first mixture, then add cocoanut topping. Bake in moderate oven (not too hot) for about ½ hour. (Top burns easily.)—MRS. K. FORD (Cummins).

AUG. 30 Orange Sponge Dessert

2 eggs, 1 cup orange juice, ½ cup sugar, 1 teaspoon gelatine dissolved in about 2 tablespoons hot water. Beat yolks of the eggs and sugar till very light, and cook till thickened in a double saucepan, or over water. Remove from fire, add orange juice, and allow to cool. Then add gelatine dissolved in the water. Beat well, and lastly stir in stiffly-beaten egg whites. Whisk together and set in mould. Serve cold with cream or custard.—PHYLLIS RONDAHL (Clare).

AUG. 31 **Southport Pudding**

6 ozs. breadcrumbs, 6 ozs. sugar, 1 teaspoon cream of tartar, ½ teaspoon carb. soda, 3 ozs. suet, 1 oz. lemon peel or raisins, 6 ozs. apples, a grating of nutmeg, 2 eggs, and a little milk if necessary. Mince or chop the apples, suet, and peel very finely. Beat the eggs, crumb the bread, and mix all together to a soft dough. Steam in a greased basin for 2 hours. Serve with hot custard or white sauce.—MRS. A. M. NESS (Mount Hope).

SEPT. 1 Cadell Apple Pie

6 ozs. good short crust, 2 cups stewed apples, 2 tablespoons currants, 2 tablespoons sultanas, 1 teaspoon spice, 1 dessertspoon sugar, few walnuts. Line piedish with crust and fill with apples, currants, and sultanas mixed together. Sprinkle sugar and spice over all and cover dish with layer of crust. Decorate top with walnuts pressed into pastry crust. Cook to golden brown in quick oven and serve with cream or junket.—MRS. J. N. DALZELL (Cadell).

SEPT. 2 Marshmallow Pudding with Chocolate Sauce

¾ cup sugar, 2 egg whites, 1 tablespoon gelatine, 1 cup water, pinch tartaric acid or squeeze of lemon juice. Beat egg whites till stiff and then beat in the sugar. Meanwhile, soak gelatine in ½ cup cold water, then fill to top of large cup with very hot water to dissolve it thoroughly. Add to sugar and egg mixture, with the acid or lemon juice to taste. Beat all together till stiff and frothy. Set in mould and chill.

Sauce: Melt 1 tablespoon butter in small saucepan. Mix together 3 level dessertspoons cocoa, ¾ cup sugar, 3 tablespoons boiling water, and ½ cup milk. Add to butter and stir mixture as it simmers for about 10 minutes. It should thicken slightly. Turn out mould when set and pour hot sauce over it when serving.—MRS. H. O. THORNTON (Port Broughton).

SEPT. 3 Semolina Plum Pudding

Mix 2 tablespoons of semolina with ½ cup sugar, 1 cup mixed fruit, 1 cup breadcrumbs, 1 dessertspoon butter, 1 teaspoon carb. soda mixed in enough milk to make a sloppy mixture. Put in greased basin and steam for 3 hours.—MRS. FRANK HERRING (Yankalilla).

SEPT. 4 Sago Cream

Wash 1½ heaped tablespoons sago and cook slowly in 1 cup milk until clear (about 10 minutes). Beat the yolks of 2 eggs with 2 tablespoons sugar and another cup of milk. Mix into sago and stir over fire until it is thickened. Remove from fire, add few drops essence lemon or vanilla, and when nearly cold add whites of 2 eggs beaten to stiff froth. Serve cold in glass dish, or set in mould. Serve with stewed fruit.—MRS. A. B. BUTTERWORTH (Aldinga), MRS. D. McARTHUR (Cradock), MRS. W. DEARMAN (Sheringa), and three other members.

SEPT. 5 Washing-Day Pudding

1½ cups S.R. flour, piece of butter size of walnut, ½ cup milk, 2 tablespoons boiling water, pinch salt.

Syrup: ½ cup sugar, 1 tablespoon golden syrup, 1 cup boiling water, 1 or 2 tablespoons butter, a squeeze of lemon juice if liked.

Rub butter into flour and salt, mix in milk, and lastly the boiling water to make a light dough. Roll into a ball and place in greased basin. Then heat the syrup ingredients all together and pour boiling over the dough. Do not cover basin, but keep lid on saucepan in which it is steamed for 1 hour. Serve pudding hot in the same basin, with sauce or custard, if liked.—MRS. A. T. CAMERON (Murray Town), MRS. M. L. BYERLEE (Carrieton), and MRS. H. H. BEAMES (Lyrup).

SEPT. 6 Pineapple Topsy-Turvy

Mix together 2 tablespoons melted and browned butter and 2 tablespoons brown sugar. Spread on bottom of an 8 in. sandwich tin (greased). Cover this with a wheel-shaped layer of five thin pineapple slices and decorate centre of wheel with a few chopped crystallised cherries. Sift 1 cup S.R. flour, rub in 2 dessertspoons butter, and add 2 tablespoons sugar and, if liked, ½ cup chopped nuts. Mix lightly to a cake batter with 1 or 2 beaten eggs (depends on supply) and about ½ cup milk. Pour over pineapple and bake about 40 minutes in moderate oven. Turn out and serve hot with pineapple on top. Good with hot custard.—MRS. E. J. NEILL (Marree).

SEPT. 7 Steamed Chocolate Pudding (II)

1 cup S.R. flour, ½ cup stale cake crumbs, 1 tablespoon butter, 1 beaten egg, small ½ cup sugar, ½ cup milk (about), 2 dessertspoons cocoa, few drops vanilla. Cream butter and sugar, add egg, and beat well. Add cake crumbs and vanilla. Add sifted flour and cocoa alternately with the milk to make a soft batter. Steam in greased, covered basin 1½ hours. Serve with custard or cream.—MRS. REX JARRETT (Moana).

SEPT. 15 **Lemon Crumb Pie**

1 cup breadcrumbs, 1 oz. butter, 1 cup sugar, 1 cup water, 3 eggs, juice and rind of 2 lemons, pastry. Beat together the butter and sugar, add the well-beaten egg yolks. Mix well. Add the water and the breadcrumbs, then add the lemon juice and grated rind. Line a piedish with some pastry, put mixture in, and bake. Beat up the whites of eggs until stiff, with about 3 tablespoons of sugar, place on top of pie when cooked, and return to oven for a few minutes until brown. Serve hot or cold with cream.—MRS. S. V. THISELTON (Ceduna) and MRS. H. RUSSELL (Mount Hope).

SEPT. 16 Steamed Honey Pudding

Bring 1 cup milk to the boil and pour it over 2 cups fine breadcrumbs. Add ½ cup honey, grated rind ½ lemon, ½ teaspoon ground ginger, 1 tablespoon melted butter, and 2 egg yolks. Mix well, and stir in stiffly-beaten whites of the eggs. Turn into well-greased basin and steam 2 hours. Serve hot with sweet sauce.—MRS. R. GIFFEN (Minnipa).

SEPT. 17 Cocoanut Cream Tart Filling

Put into saucepan ½ cup cream, ¼ cup cocoanut, ¼ cup currants, and ¼ cup sugar. Stir over slow heat for about 5 minutes, or until it browns slightly. Pour into prepared cooked tart shell and serve hot or cold.—MRS. RALPH MURRAY (Stockport).

SEPT. 18 Bubble Raisin Pudding

(A Quickly Prepared and Very Economical Pudding)

Sift together 1-1/3rd cups S.R. flour and a pinch of salt. Add 1/3rd cup sugar and 1 cup seeded raisins, and mix all together to a smooth paste with ½ cup milk. Pour into greased piedish big enough to hold the following mixture as well: Mix 1 cup brown sugar, 1 tablespoon butter, and 2 cups boiling water. Pour this over the batter in the piedish and bake about 1 hour in a moderate oven. The crusty cake mixture bubbles to the surface, leaving a thick raisin caramel sauce beneath.—MRS. F. W. N. TRETHEWEY (Penneshaw).

SEPT. 19 Sago Plum Pudding (II)

4 level tablespoons sago, 1 large cup milk, 1 large cup breadcrumbs, 1 cup brown or white sugar, 1 cup sultanas or dates or raisins, 2 tablespoons butter, 1 beaten egg, 1 small teaspoon carb. soda, few drops essence lemon or vanilla. Soak sago overnight in milk. Next day, mix all ingredients, melting butter and dissolving soda in a little water. Steam in buttered, covered basin 2½ hours. Turn out and serve with white sauce or custard. (Grated carrot—about ½ cup—may be substituted for the egg.)—MRS. A. STONE (Bull's Creek), MRS. S. T. TWELFTREE (Tintinara), MRS. P. G. DOLLING (Cleve), and ten other members.

Variation: Large Pudding—4 tablespoons sago, ¾ pint milk, 2 cups breadcrumbs, 2 cups dried fruit, 1 cup sugar, little candied peel, 1 egg, 1 teaspoon carb. soda, 1 tablespoon butter.—MRS. A. W. FRUSHER (Metropolitan).

SEPT. 20 Buttercup Pudding

2 tablespoons cornflour or maizena, 2 eggs, 2 lemons, 1 large cup sugar, 1 dessertspoon butter, 1 pint water. Mix cornflour or maizena with a little cold water to a smooth paste. Add the grated rind of one and the juice of the two lemons, the sugar, butter, and yolks of eggs. Stir well, and then pour on 1 pint boiling water, stirring constantly. Pour into saucepan and stir well as it thickens and boils for 3 minutes. Pour into serving dish, and when cold cover with whites of eggs whipped stiffly with 2 tablespoons sugar and few drops essence. Serve cold.

Alternatively, the mixture can be poured into fireproof dish, covered with meringue, and set in cool oven to colour slightly. Serve cold.—EDITH N. WATERS (Renmark) and MRS. H. MICHELMORE (Prospect Hill).

SEPT. 21 Coffee Dumplings

1 cup S.R. flour, 1 tablespoon butter, 1 egg, ¼ cup raisins, pinch salt, milk to mix. Rub butter into sifted flour and salt, add raisins chopped, and mix to a light dough with beaten egg and a little milk. Roll into walnut-sized dumplings and drop into the following syrup, which must be boiling:

Syrup: 1 cup water, ½ cup sugar, 1 tablespoon coffee essence, juice of 1 lemon, and 1 teaspoon butter. Cover saucepan and boil for 20 minutes. Serve hot with remaining syrup.—JUDITH N. BASHAM (Port Elliot).

SEPT. 22 Steamed Apple Pudding

2 ozs. margarine or butter, 2 ozs. sugar, ½ teaspoon grated lemon rind, 1 egg, 4 ozs. S.R. flour, pinch salt, 2 tablespoons milk, 2 or 3 apples, 2 tablespoons brown sugar, ground cloves or cinnamon. Grease steaming basin well, sprinkle with brown sugar. Line bottom and sides of basin with cored and peeled apples, dust with cloves or cinnamon. Cream margarine or butter with sugar and lemon rind. Add egg and beat well. Fold in sifted flour and salt alternately with milk. Fill into apple-lined basin and top with any remaining apple slices. Cover with greased paper, steam 1½ to 1¾ hours. Serve with custard or clear lemon sauce. (Rhubarb may be used in same way.)—MRS. N. D. COCKSHELL (Meribah).

SEPT. 23 — Banana Cream Tart

Pastry: Rub 3 ozs. margarine or butter into 2 cups S.R. flour with a pinch of salt. Mix to a firm dough with an egg yolk and cold water. Roll out and line a pie plate.

Filling: 3 bananas, 1 oz. chopped nuts, ½ cup thick boiled custard (well sweetened), 1 tablespoon golden syrup or honey. Mash bananas, add golden syrup, custard, and nuts. Spread mixture over pastry. Make trellis work on top with thin strips of pastry and fill the spaces with dabs of strawberry or raspberry jam, and apricot jam alternately. Brush over with little milk or egg and bake in moderately hot oven about 35 minutes. Delicious hot or cold.—M. L. BYERLEE (Carrieton).

SEPT. 24 — Carrot Plum Pudding

(No Eggs)

Take a cupful each of plain flour, breadcrumbs, chopped suet, and mixed dried fruits, ¾ cup sugar, 1 teaspoon carb. soda, 1 teaspoon mixed spice, a pinch of salt, and 1½ cups grated young carrots. Mix these ingredients well and add about an eggcupful of milk if necessary. Mixture must be stiff. Steam in greased, covered basin 3 hours. Turn out and serve with sweet sauce.—MRS. H. C. PRICE (Renmark).

SEPT. 25 — Chocolate Raisin Pudding

1 large tablespoon cornflour, ½ tablespoon cocoa, 2 tablespoons sugar, 2 cups milk, 2 eggs, 1 cup seeded raisins, vanilla essence, ¼ teaspoon salt. Mix cornflour, cocoa, sugar, and salt together with a little drop of cold milk. Put remainder of milk on to boil. Stir in the cornflour mixture and stir and cook 2 or 3 minutes. Remove from fire, cool slightly, then add 2 beaten egg yolks and 1 cup seeded raisins and essence to flavour. Pour mixture into a piedish, decorate the top with well-beaten egg whites and 2 tablespoons sugar, and gently brown in a slow oven. Serve hot or cold.—MRS. E. J. VICKERY (Cobdogla).

SEPT. 26 — Orange Castles

6 ozs. S.R. flour, pinch of salt, 3 ozs. butter, 3 ozs. sugar, 2 eggs, about 2 tablespoons milk, 1 orange. Cream butter and sugar with the grated rind of the orange. Add well-beaten eggs and beat well. Sift in flour and salt, alternately with the juice of the orange and sufficient milk to give a soft cake batter. Stir lightly and half fill greased cups or small moulds. Cover with greased paper and steam about 1¼ hours. Turn out and serve hot with custard or orange sauce.—MRS. L. W. BAIN (Cadell).

SEPT. 27 — Delicious Apple Pie

6 ozs. short crust pastry, 3 cooking apples, ½ cup sugar for apples, juice of ½ lemon, 1 tablespoon shortening, ½ cup sugar for mixture, 1 heaped tablespoon S.R. flour, 1 cup milk, 2 eggs. Peel and core apples and cut into thick slices. Add ½ cup sugar, lemon juice, and enough water to barely cover fruit. Cook until tender and unbroken. Drain off liquid and place apples in dish that has been lined with the pastry. Cream shortening and ½ cup sugar, add S.R. flour, mix until smooth, add apple syrup, and mix well. Then stir in milk and beaten egg yolks. Whip whites to stiff froth and fold in last. Pour on to fruit in pastry and bake in a moderate oven ¾ to 1 hour. When cooked, the apples are covered with creamy custard with fluffy cake mixture on top.—M. HOLMES (Yorketown).

SEPT. 28 — Steamed Apricot Pudding

Mix together 1 cup sifted S.R. flour, 1 cup breadcrumbs, 1 cup finely chopped suet, 1 cup sugar, and 2 cups chopped dried apricots (soften these a little in water if very dry.) Mix with 1 or 2 beaten eggs and sufficient milk to make a fairly firm dough. Steam or boil in a cloth 2½ hours. Serve with thin custard or cream.—MRS. D. A. BROOKS (Booleroo Centre).

SEPT. 29 — Butterscotch Fluff

Soften 1 tablespoon gelatine in ½ cup water. Put 1½ cups water and 1½ cups brown sugar in saucepan, bring to boil, and boil gently for 10 minutes. Then add to soaked gelatine, stir till dissolved, but do not boil again. Stand aside to cool. When cold, but not set, fold in the stiffly-beaten whites of 2 eggs (and 2 tablespoons chopped walnuts if liked). When set, turn out and cover with crushed butterscotch. Whipped cream may be used in place of egg whites.—MISS K. PATTULLO (Robe).

SEPT. 30 — Rich Pumpkin Pie

Beat well together till light 3 eggs and 4 ozs. sugar. Stir in ½ pint milk. Mix separately 2 cups drained, mashed pumpkin, 2 tablespoons treacle, 2 tablespoons melted butter, ½ teaspoon mixed spice and nutmeg, and a pinch of salt. Fold first mixture into the second and bake in pie crust in moderate oven till set and brown (about 40 minutes). Sprinkle top with sugar and cinnamon. Serve hot or cold with ice cream.—MRS. T. F. STUCKEY (Millicent).

OCT. 1 — Stewed Dried Peaches

Soak the peaches in cold water for 24 hours. Wash well and remove skins. Cover with cold water, add sugar to taste (about ¾ cup to ½ lb. dried peaches), and simmer gently till tender. When eaten cold, they are equal to freshly cooked fresh fruit.—MRS. W. S. SMITH (Angaston).

OCT. 2 — Vanilla Cream Pudding

2 large cups fresh milk, ¼ cup plain flour, ½ cup sugar, 1 tablespoon butter, 1½ teaspoons vanilla essence, a pinch of salt, 2 eggs, and 2 extra tablespoons sugar for meringue. Mix sugar, flour, and salt to a smooth paste with a little of the milk. Heat remaining milk and thicken with this mixture. Simmer and stir on stove for 10 minutes. Take from stove and stir in beaten egg yolks, butter, and vanilla. Cook again for 2 minutes. Pour into a fireproof dish. Whisk egg whites stiffly, add sugar, and whisk again. Pile on pudding and brown delicately in cool oven. Serve hot or cold. Mixture may also be baked in a cooked pastry shell.—MRS. THOMAS KIDMAN (Penola).

OCT. 3 — Puzzle Pudding

(No Eggs Required)

3 tablespoons butter or good dripping, 2 cups S.R. flour, pinch of salt, 2 tablespoons sugar, ¾ cup sultanas or currants. For centre: Extra ½ cup sugar, extra ½ cup butter (and squeeze of lemon juice if liked). Method: Rub butter into sifted flour and salt, add sugar and sultanas, and mix to a firm dough with water or milk. Roll out, and with two-thirds of the crust line a greased basin. Put the extra butter (cut up) and sugar in the centre. Cover with remaining third of crust, tie down securely with greased paper, and steam 2½ hours. Serve hot in the same basin, covered with a paper napkin. The centre will be full of a rich butter sauce and none other will be required.—MRS. H. RICHARDS (Langhorne's Creek) and MRS. S. T. BARR (Karoonda).

OCT. 4 — Cleopatra Pudding

1 pint milk, 1 teaspoon butter, 2 tablespoons sugar, 2 or 3 eggs, ¾ cup cocoanut, 1 cup sweet biscuit crumbs, 1 cup stewed apples (dry, no juice), 3 extra tablespoons sugar for meringue. Warm milk and butter and add sugar, cocoanut, and crumbs. Stir in beaten egg yolks, reserving whites. Pour half this mixture into piedish, spread apple on top, then cover with remainder of mixture. Bake in moderate oven about ¾ hour, until set. Beat egg whites to stiff froth, beat in 3 tablespoons sugar, and pile on top. Return to slow oven to crisp and colour slightly.—L. J. ROWLAND (Virginia).

OCT. 5 — Steamed Lemon Pudding

4 ozs. butter or dripping, 4 ozs. sugar, 2 eggs, 1 large lemon, 8 ozs. plain flour, pinch salt, 1 flat teaspoon carb. soda. Cream together the butter and sugar and gradually add the well-beaten eggs. Add the thinly-grated lemon rind. Sift together the flour, soda, and salt, and stir in lightly alternately with the lemon juice to a soft batter. If not moist enough, add a little water. Mix well and put in greased basin, cover with greased paper. Steam for 2 hours.

Lemon Sauce to Serve with Pudding: ½ pint water, 1 level tablespoon arrowroot or cornflour, 2 tablespoons sugar, 1 dessertspoon lemon juice, thinly-peeled rind of a lemon. Mix the arrowroot or cornflour to a thin paste with a little of the water, put remainder into saucepan with the lemon rind, boil slowly for 3 minutes. Take the saucepan off, remove the rind, add the blended arrowroot, lemon juice, and sugar, then boil for 3 minutes. Serves six.—MRS. ROLAND GREGURKE (Wilkawatt) and MRS. M. C. ROWAN (Monash).

OCT. 6 — Creamy Jam Roll

½ lb. plain flour, 4 ozs. butter or good dripping, 1 tablespoon sugar, 1 teaspoon baking powder, 1 egg, 1 saltspoon salt, and a little milk for mixing if necessary. Cream butter and sugar, add beaten egg, sift in flour, with baking powder and salt. Mix with milk to form a fairly dry dough. Roll out thinly, spread with apricot jam, fold up like a roly-poly, and put in a large greased piedish. Sprinkle over a small cup sugar, nearly cover with milk, and bake 1 hour in a moderately hot oven. If milk should boil away much, add more, as this, with the sugar, forms a creamy sauce to serve with the roll.—MRS. N. WHELLER (Meadows) and MRS. G. R. MOORE (Mallala).

OCT. 7 — Pineapple Cream (II)

1 small pineapple, 1 pint water, ½ cup sugar, 1 pkt. jelly crystals, 1 cup cream. Cut pineapple into small chunks and cook until tender in the water and sugar. Pour hot over jelly crystals, adding a little more hot water if necessary to make up to 1 pint. Stir till dissolved. When nearly set, stir in the whipped cream and beat well together. Chill and serve.—MRS. E. ADAMS (Maitland).

OCT. 8 — Golden Feather Pudding

Melt in basin or saucepan 2 tablespoons golden syrup and 2 tablespoons butter. Add 1 level teaspoon carb. soda, dissolved in ¾ cup warm milk. Then sift in 1½ cups S.R. flour with a pinch of salt. (1 teaspoon ground ginger may be added with the flour, if liked.) Steam 1¼ hours in greased covered basin. Serve with custard or white sauce.—MRS. J. C. McMURRAY (Lameroo) and MRS. CLEM MURNANE (Cockaleechie).

Uses honey in place of golden syrup: MRS. N. C. SCHULTZE (Carrieton).

OCT. 9 — Light Orange Custard

2 cups milk, 1 tablespoon sugar, 2 eggs, grated rind of 1 orange and ½ lemon, few drops of almond essence, 2 tablespoons of cake or bread crumbs (large). Beat egg yolks, sugar, and milk together, add grated fruit rind and almond essence. Fold in crumbs and, lastly, stiffly-beaten egg whites. Turn into greased ovenware dish and stand it in a dish of cold water. Bake in a moderate oven until set (40 to 45 minutes). Serve hot or cold.—MISS E. M. WARD (Hammond).

OCT. 10 — Rhubarb and Date Sandwich

Quantity makes large family dessert. 1 lb. S.R. flour, 10 ozs. good dripping, a pinch of salt, skim milk to mix, 1 lb. rhubarb, 1 cup chopped dates, 1 tablespoon sugar. Stew rhubarb with very little water. Take off fire, add dates and sugar, and stir to a pulp. (Taste for sweetness.) For pastry, sift flour and salt, rub in the dripping till fine and crumbly. Mix to a firm dough with a little milk. Divide into two, one piece a little larger than the other. Roll larger piece out to fit baking dish. Line dish, add date and rhubarb mixture, and cover with second piece of pastry, rolled to fit. Pinch edges together, brush over with milk, and bake in moderate oven about 40 minutes. Serve hot or cold. (Stewed or dried apricots can be made up in same way.)—MRS. J. H. HINCKS (Wirrabara).

OCT. 11 — Wasleys Plum Pudding

(Good, But Not Rich)

1 cup flour, 1 cup breadcrumbs, 1 cup chopped suet or good dripping, 1 cup sugar, 1 cup currants, 1 cup raisins or sultanas, 1 small teaspoon carb. soda, 1 tablespoon treacle, 1 tablespoon raspberry jam, 1 teaspoon mixed spice, a pinch of salt, ½ cup milk, 2 eggs, 2 ozs. preserved peel. Sift flour, salt, and spice. Rub in dripping (or add chopped suet). Add dry ingredients, and make a well in centre. Add milk in which soda is dissolved, and lastly beaten eggs, treacle, and jam. Stir and mix thoroughly, and boil 3 hours or steam 3½ hours. Serve with sweet sauce.—MRS. J. R. JOHNSTON (Wasleys).

OCT. 12 — Banana Trifle

Spread slices of stale sponge cake with raspberry jam and arrange in deep servin ; bowl in alternate layers with sliced bananas. Soak the cake with any fruit j ice or syrup and then cover with warm boiled custard. Decorate with cocoanut, pieces of fruit, and dates. Serve very cold.—MRS. D. A. BROOKS (Booleroo Centre).

OCT. 13 — Cream-Mix Pastry

Sift 2 cups S.R. flour with a pinch of salt and mix in 1 tablespoon sugar. Stir in 1 beaten egg and sufficient separator cream (about 1 cup) to make a light handling dough. Roll out as required. Line tart plates, brush with white of egg, fill with any desired filling, and bake in a moderately hot oven.—MRS. L. PIGGOTT (Tailem Bend).

Lemon Cream Filling for Above: 1 tablespoon butter, 1 tablespoon cream, 1 egg, 4 tablespoons sugar, juice of 1 lemon, little grated lemon rind. Melt butter, add rest of ingredients, the egg well beaten. Stir over slow heat until it thickens. Do not boil.—MRS. W. O. SMITH (Lucindale).

OCT. 14 — Caramel Bread Pudding

Make a caramel by heating ½ cup sugar with 1 tablespoon water in frying pan till deep brown. Add this to 4 cups hot milk and dissolve. Pour over 2 cups stale breadcrumbs and soak 30 minutes. Beat 2 whole eggs and the yolks only of 2 more with ½ cup sugar and 1 teaspoon vanilla essence and pinch of salt. Add to breadcrumb mixture and bake in buttered dish in moderate oven till lightly set (about 1 hour). Make meringue by beating remaining 2 egg whites with 3 tablespoons sugar till stiff. Tint pale pink and return to cool oven to colour slightly. Serve hot or cold. Half mixture can be made successfully.—MRS. W. D. FRENCH (Postal).

OCT. 15 — Strawberry Float

Stem 1 pint ripe strawberries and sugar to taste. Set aside 1 hour. Mash finely (through a sieve if possible). Then whisk the whites of 4 eggs to a stiff froth and stir into the mashed berries. Whip all together till the spoon or beater will stand erect in the mixture. Serve as cold as possible, with cream. A party-sized sweet.—MRS. E. J. MACKINTOSH (Cadell).

OCT. 16 — Date and Raisin Pudding

(No Eggs Required)

1½ cups S.R. flour, ½ cup sugar, ½ cup chopped dates, ½ cup chopped raisins 1 dessertspoon butter, pinch of salt, ¾ cup milk in which 1 small teaspoon carb. soda is dissolved. Beat butter and sugar together, add all dry ingredients, and lastly milk and soda. Steam 2 hours in covered, greased basin.—MRS. S. A. CHALKLEN (Port Lincoln).

OCT. 17 — Rich Lemon Pie

Mix 1¼ cups sugar with 1/3rd cup plain flour and a pinch of salt. Add grated rind of ½ lemon and the juice of 2 lemons. Beat 3 egg yolks well, add small cup of water, and mix smoothly into first mixture. Pour into dish lined with pastry and add 1 tablespoon butter in small dabs over surface. Bake in slow to moderate oven till set (about 35 minutes). Make a meringue by beating the egg whites with 4 tablespoons sugar. Pile on top of pie and brown slightly in cool oven.—MRS. W. J. STEER (Wilkawatt).

OCT. 18 — Cornflake Honey Sponge

1 cup wheat or corn flakes, 1 level cup flour with pinch of salt, ½ cup honey, ½ cup milk, 1 tablespoon butter, 1 egg, 1 level teaspoon carb. soda, ½ cup sultanas, 1 tablespoon chopped candied peel. Cream butter and honey well, gradually add beaten egg. Moisten cornflakes with milk and add with sultanas, peel, sifted flour, soda, and salt, mixing evenly. Place in buttered mould and steam for 2 hours. Serve with custard or honey sauce. Yields 6 or 7 serves.—MRS. H. D. MICHAEL (Eudunda).

OCT. 19 — Mocha Mould

½ sponge sandwich or 6 small sponge cakes, 2 ozs. sugar, 2 ozs. butter, 2 egg yolks, 1 tablespoon coffee essence, a pinch of salt. Beat butter and sugar to a cream, add egg yolks, coffee essence, and salt, and beat till smooth. Arrange alternate thin layers of cake and coffee mixture in mould. Stand overnight, then turn on to serving dish and cover with whipped cream or custard. Decorate with almonds or cherries.—MISS ALMA WILLIAMS (Minlaton).

OCT. 20 — Baked Lemon Delicious (Swiss)

1 tablespoon butter, ¾ cup sugar, 2 tablespoons plain flour, the juice and rind of 1 large lemon, 2 eggs, 1 cup milk. Cream the butter and sugar, add the sifted flour, then the rind and juice of the lemon. Stir in the beaten egg yolks, then the milk, and lastly add the stiffly-beaten egg whites. Ingredients should be mixed in this order. Pour into greased piedish, stand in another dish of water, and bake in a moderate oven for 45 to 60 minutes. When cooked, there is a cake-mixture spongy top with a lemon sauce beneath. Serve hot or cold.—MRS. J. PHYSICK (Kadina), MRS. S. LONGMIRE (Spalding), MRS. H. E. STYLES (Borrika), and 76 other members. (Some use S.R. flour and 2 tablespoons butter.)

OCT. 21 — Ginger Fruit Pudding

(No Sugar)

4 ozs. stoned raisins, 2 ozs. candied peel, ¼ lb. suet or butter, 4 ozs. plain flour, 3 ozs. breadcrumbs, 1 teaspoon ground ginger, 1 teaspoon lemon juice, ½ teaspoon carb. soda, 2 well-beaten eggs, 3 ozs. golden syrup or honey, 2 tablespoons milk. Mix together the fruit, suet (finely chopped), breadcrumbs, flour, and ginger. Add the eggs and the lemon juice and finally the golden syrup warmed in the milk, to which the carb. soda is also added. Turn into well-greased basin, tie down with greased paper, and steam for 3½ hours. Serve with this hot sauce: Heat together ½ cup honey or golden syrup, 2 teaspoons each lemon and orange juice, ½ teaspoon grated orange rind, ¼ teaspoon cinnamon.—MISS M. NESS (Mount Hope), MRS. F. J. RASSER (Tarlee), and MRS. McCARTHY (Renmark).

OCT. 22 — Orange Souffle

3 eggs, juice of 2 oranges and 1 lemon, 1 cup sugar, 1 level tablespoon gelatine, 1 cup hot water. Dissolve gelatine in hot water. Allow to cool but not set. Beat egg yolks and sugar till thick. Add fruit juice, add gelatine. Finally, add the stiffly-beaten egg whites. Place in mould to set, and chill.—MRS. J. H. M. PRICE (Renmark) and MRS. E. L. WITHALL (Jervois) (uses 2 eggs).

OCT. 23 — Apricot Baba Pudding

3 eggs, 1 small cup sugar, 1 small cup S.R. flour. Mix like a sponge: Beat eggs, add sugar, and beat well. Fold in sifted flour. Cook in tin with centre hole for 20 minutes. Turn out and pour whipped cream in centre. Then pour over the following sauce: 1 cup apricot jam, 1 cup water, little sugar. Make very hot. Serve immediately, before cream has time to melt.—MRS. G. TENNANT (Burra).

OCT. 24 — Country Ice Cream

Mix together 3 parts fresh milk, 1 of condensed milk (sweetened variety), and 1 of cream. Add 1½ teaspoons vanilla essence. Freeze in trays, turn out when half set, beat thoroughly, and return to trays to freeze.—MRS. S. T. BARR (Karoonda).

OCT. 25 — Chocolate Bread Pudding

1 pint milk, 1 tablespoon cocoa, 3 eggs (2 if supply is short), 3 tablespoons sugar, vanilla, 2 small cups breadcrumbs, jam, and 3 tablespoons sugar for meringue top. Blend cocoa with a little cold milk. Warm the milk, add cocoa, and bring to the boil. Beat egg yolks and sugar together. Add the milk gradually. Pour over the breadcrumbs in a piedish. Flavour with vanilla. Bake in moderately hot oven till custard is set. Cool slightly and spread with jam. Beat egg whites stiffly, add sugar, and beat until dissolved. Pile meringue roughly on pudding. Return to oven until meringue is set and slightly browned. Serve hot or cold.—MRS. I. E. KENNEWELL (Renmark).

OCT. 26 — Rhubarb Trifle Meringue

½ bunch rhubarb, 1 cup sugar, grated rind 1 lemon, stale cake, 2 egg whites, 2 tablespoons castor sugar. Wash the rhubarb and cut into pieces about 1 in. in length. Add the sugar and lemon rind and mix well together. Cut the cake into thin slices. Line the bottom of a greased dish with slices of cake. Cover with the rhubarb, then add layer of cake. Continue in this manner until all ingredients are used. Bake in a moderate oven for 30 minutes. Beat the egg whites stiffly. Add the sugar gradually and beat until thick. Pile on top of pudding and return to oven to brown slightly and set (about 15 minutes). Serve hot or cold.—MRS. McAULEY (Cradock).

OCT. 27 — Puffy Jam Omelet

3 eggs, ¼ teaspoon vanilla essence, ¾ oz. butter, 2 dessertspoons castor sugar, 1½ tablespoons hot jam, pinch salt. Melt butter in well-polished omelet pan. Beat egg yolks with sugar and vanilla. Fold in stiffly-beaten egg whites. Pour mixture into pan when butter is hot and still. Half cook, and then place under griller or in top of quick oven to finish cooking the top. Takes a few minutes only. Slide on to greaseproof paper which has been dusted with castor sugar. Spread with melted jam and fold over in half. Serve immediately.—MRS. G. D. MOSELEY (Keith).

OCT. 28 — Prune or Date Shape

Stew 1 lb. dates or prunes in very little water until soft. Rub through sieve or mash finely. Return to saucepan and add 1 tablespoon gelatine which has been soaked in 1 cup warm water. Stir over fire till dissolved, but do not boil. Add lemon or orange juice for flavouring, to taste. Set in a mould and serve cold with cream or custard.—MRS. R. G. ASHENDEN (Smithfield).

OCT. 29 — Poverty Pudding

2 cups plain flour, ½ cup sugar, 2 tablespoons treacle, 2 tablespoons dripping, ½ cup raisins, ½ cup currants, 1 oz. peel, 1 teaspoon carb. soda, ½ cup milk, 1 teaspoon spice, 1/3rd cup boiling water. Sift flour, add fruits and spice and sugar. Dissolve soda in milk. Dissolve dripping in 1/3rd cup boiling water. Stir both into mixture, together with treacle. Boil in a cloth 2½ hours or steam in basin. A useful family pudding.—MRS. P. VERRALL (Hermitage) and MISS HEATHER BRETAG (Mannanarie).

OCT. 30 — Banana Whip

6 bananas, 1 egg white, 2 tablespoons sugar, 1 lemon or orange, or a mixture. Mash bananas with a fork, then whip with egg beater to a froth. Add well-beaten white of egg. Beat all together, gradually adding fruit juice, for 10 to 15 minutes. Pile on serving dish and set in refrigerator or icebox to keep colour of bananas.—M. THYER (Jamestown).

OCT. 31 — Belgian Tart

Cream 3 ozs. butter with ½ cup sugar and add 1 beaten egg. Then sift in 1 heaped cup S.R. flour and a pinch of salt. Turn the mixture, which should not be very soft, but rather dry and crumbly, on to a floured board. Divide into two pieces. Press one half into greased sandwich tin as a lining. Spread over it a thick layer of apricot or raspberry jam. Cover with other half of pastry. Sprinkle the top with sugar, a few dabs of butter, and chopped nuts. Bake in a moderate oven about 40 minutes.—MRS. W. BRODERICK (Riverton).

NOV. 1 — Tapioca Cream

Soak 1 cup tapioca. Pour away water and put tapioca into 1 quart of milk and boil till soft. Add 1 dessertspoon butter and ¾ cup sugar. Add the beaten yolks of 3 eggs, to which 2 teaspoons cornflour mixed with a little milk has been added. Remove from stove and add 1 teaspoon vanilla. If served hot, pour into piedish and pile on top the whites of the eggs whisked stiffly with 2 tablespoons sugar. Put in oven to colour slightly and set. If served cold, whip the egg whites stiffly and stir into the tapioca mixture when it has cooled a little. Set in mould or serving dish, and chill.—MRS. N. H. WALKER (Eudunda).

NOV. 2 — Hasty Baked Pudding

1 cup S.R. flour, ½ cup raisins, ¾ cup milk, 1 tablespoon sugar, a pinch of salt. Mix these to a batter and put into greased piedish—only half full. Then take ½ cup brown sugar or treacle and 1 tablespoon butter. Fill cup up with boiling water, stir, and pour over first mixture in piedish. Bake in moderate oven ½ to ¾ hour. Serve hot with custard. Economical and favourite with children.—A. BENNETT (Yankalilla).

NOV. 3 — Pineapple Delight

1 tin preserved pineapple, 1 pkt. pineapple jelly crystals, 2 eggs, 1 heaped dessertspoon cornflour, 1 tablespoon sugar, 1 pint milk, few drops essence vanilla. Mix cornflour to a paste with a little of the milk. Heat rest of milk, thicken with the cornflour, stirring and boiling for 3 minutes. Mix egg yolks with sugar and beat in. Heat a minute or two, but do not boil. Flavour with vanilla and leave to cool. Drain juice from pineapple, cut in small pieces, and arrange in serving dish. Pour the cold custard over this and mix well. Dissolve jelly crystals in the hot pineapple juice, adding sufficient hot water to make up to 1 pint. When jelly is about to set, beat thoroughly with egg whisk. Add stiffly-beaten egg whites and whisk all well together. Pile on top of the custard and chill overnight. Decorate with whipped cream.—MRS. JOHN FRASER (Mount Gambier), MRS. A. G. SPIERS (Hawker), MRS. J. WOOD (Port Wakefield), and 20 other members.

NOV. 4 — Banana Crumb Tart

6 ozs. S.R. flour, 3 ozs. butter or any good shortening, 1 tablespoon sugar, 1 egg yolk, pinch salt, squeeze lemon juice. Rub together sifted flour, salt, sugar, and butter. Mix to a firm dough with the egg yolk, lemon juice, and a few drops water if needed. Roll out and line 8 in. tart plate. Spread thinly with apricot jam. Prepare this filling: 4 or 5 mashed bananas, 2 tablespoons sugar, juice and rind of 1 lemon, small grating nutmeg, ½ cup cake or biscuit crumbs, 1 egg yolk. Mix together and fill pastry case. Decorate with criss-cross strips of pastry and bake in moderately hot oven 20 to 25 minutes. Decorate spaces with whirls of egg-white beaten stiffly with 2 tablespoons sugar. Return to slow oven to colour and crisp. Serve hot or cold.—MRS. V. A. O'MALLEY (Berri).

NOV. 5 — Golden Coffee Pudding

6 ozs. S.R. flour, 2 ozs. breadcrumbs, 3 ozs. shredded suet or butter, 2 ozs. sugar, 2 tablespoons golden syrup, 1 tablespoon coffee essence, 1 pinch of salt, chopped nuts. Mix dry ingredients, add essence with enough milk to make a light dough. Place syrup in bottom of well-greased pudding basin, sprinkle the sides with nuts, pour in mixture, and steam 1½ hours. Serve with coffee sauce.—MISS K. PATTULLO (Robe).

Coffee Sauce for Above: 1 dessertspoon cornflour, 1 oz. butter, ¾ cup milk, 1 tablespoon coffee, 1 tablespoon golden syrup. Mix cornflour to a smooth paste. Melt butter in pan, pour in milk. Stir cornflour in carefully. Bring to boil, cook 5 minutes, add golden syrup and coffee. Pour over pudding and serve.—ELIZABETH AFFLECK (Berri).

NOV. 6 — Banana–Rhubarb Jelly

1 pkt. orange jelly, ½ pint stewed rhubarb juice, 3 bananas, hot water, cream, chopped nuts. Dissolve jelly in ½ pint hot water. Make up to 1 pint with rhubarb juice. When beginning to set, stir in mashed bananas. Turn into wet mould, leave to set. Turn out, top with whipped cream, sprinkle with chopped nuts.—MRS. C. P. SCHUMANN (Darke's Peak).

NOV. 7 — Lemon Crumb Fluff

1 cup breadcrumbs, 2 cups milk, rind and juice of 1 large lemon, ½ cup sugar, 2 eggs, 1 tablespoon butter (may be omitted). Warm milk, pour over crumbs, and allow to soak ½ hour. Add lemon rind and juice, sugar, butter, and beaten egg yolks. Mix well and bake in slow oven till set. Stand in dish of water if necessary. Beat egg whites stiffly with 2 tablespoons sugar and pile on pudding. Return to oven to brown slightly. At no stage must this pudding boil. Serve hot or cold.

Variation: Stiffly-beaten egg whites may be folded in with the egg yolks, and the whole baked together without meringue top.—MRS. A. F. MORANT (Renmark), MRS. F. REDFORD (Aldinga), MRS. LEN STRATMAN (Monash), and three other members.

NOV. 8 — Strawberry Junket

For four servings, divide 1 cup strawberries (cut in pieces) in individual dishes. Sprinkle with 1 tablespoon castor sugar over each and let stand for an hour. Then pour over 1 pint freshly mixed vanilla-flavoured junket. Allow to set in the usual way and serve with a blob of cream on each.—MISS D. CROWELL (Dowlingville).

NOV. 9 — Cocoanut Tart

Line a tart plate with good pastry and spread with jam. Then mix together 1 small cup sugar, 1 tablespoon melted butter, juice of 1 lemon, 1 cup cocoanut, and 2 beaten eggs. Spread over the layer of jam and bake about 30 minutes in a moderate oven until pastry is cooked and the filling lightly set. Good hot or cold. Golden syrup may be used instead of jam, in which case use brown sugar in the filling mixture.—MRS. C. K. FREEBAIRN (Angaston).

NOV. 10 — Saucer Pancakes

2 ozs. butter, 2 ozs. sugar, 2 ozs. flour (S.R. or plain), 2 eggs, ½ pint milk. Beat butter and sugar to a cream and then stir in well-beaten eggs. Whisk thoroughly. Then stir in flour and, lastly, milk. Beat mixture for a few minutes. Pour into buttered saucers or plates and bake in fairly quick oven about 20 minutes. Serve hot with jam or lemon cheese between two pancakes. Or sprinkle with sugar and lemon juice.—MRS. H. W. WARD (Waikerie), MRS. L. R. STURM (Maitland), MRS. E. A. SNASHALL (Clare), and two other members.

NOV. 11 — Cold Lemon Pudding with Hot Sauce

2 dessertspoons gelatine and 4 eggs (or 3 dessertspoons gelatine and 2 eggs), juice and rind 2 large lemons or 4 small ones, 1 small cup sugar, ½ cup cream. Dissolve gelatine in ½ cup hot water. Heat together 2 cups water, juice and grated rind lemons, and half the sugar, till it boils. Take off fire, add beaten egg yolks gradually, and the gelatine mixture. Stir till dissolved, but do not boil again. Allow to cool, but before it sets fold in the stiffly-beaten egg whites and remainder of sugar. Add whipped cream and chill.

Sauce: ½ cup cream, ½ cup golden syrup, ½ cup sugar (optional, to taste), 2 tablespoons butter. Put all in jug and stand in saucepan of boiling water ¾ hour. Pour hot over cold pudding when serving.—MRS. MEL SHANNON, State President (Postal).

NOV. 12 — Baked Rhubarb Roll

Sift 1½ cups S.R. flour with a pinch of salt and rub in 2 tablespoons butter or good fat. Mix to a firm dough with milk. Roll out thinly and cover generously with finely-cut rhubarb, 2 or 3 tablespoons currants, ¼ teaspoon cinnamon, and 1 tablespoon sugar. Roll up and place in large piedish. Heat together 1/3rd cup sugar, ¼ cup butter, 1 large cup water. Pour over roll and bake in moderate oven about 1¼ hours until syrup is nearly absorbed and the roll golden brown. Serve hot.—MRS. A. F. WELKE (Snowtown).

NOV. 13 — Coffee Velvet

½ pint milk, ¼ pint cream, 1 egg, 1 tablespoon coffee essence, 2 dessertspoons gelatine, 1 heaped tablespoon sugar, few drops vanilla, ½ cup hot water. Heat milk and pour it slowly over well-beaten egg and sugar. Stir over slow heat (or in double saucepan) till it thickens. Do not boil. Add coffee essence. Dissolve gelatine in the hot water. When custard is cold, stir in the gelatine, vanilla, and a pinch of salt. Whip cream stiffly and fold into the mixture. Turn into a mould to set, and chill.—MRS. H. WATERS (Renmark).

NOV. 14 — Pineapple or Apricot Pudding (Steamed)

4 ozs. sugar, 3 or 4 ozs. butter, 2 eggs, 6 ozs. S.R. flour, pinch salt, 2 tablespoons preserved pineapple (or 2 ozs. dried apricots), 2 tablespoons pineapple or apricot juice, ½ teaspoon grated lemon rind. Soak apricots for several hours until soft but not mushy. Cream butter and sugar, add beaten eggs, and beat till light. Stir in half the sifted flour and then the pineapple (or apricots) cut into small cubes. Add the rest of the flour, the lemon rind, and mix like a cake with the pineapple or apricot juice. Steam 1½ hours. Serve with thin custard, or with extra pineapple cubes heated in a little syrup and placed on and around the pudding as a garnish.—MRS. H. O. PETTMAN (Millicent), MRS. H. K. ROBERTSON (Wynarka), and MRS. D. PARRY (Tanunda).

NOV. 15 — Chiffon Lemon Pie

3 eggs, 1 cup sugar, 1 large or 2 smaller lemons, 1/3rd cup cold water, 1 level dessertspoon gelatine. Soak gelatine in cold water. Add ½ cup of the sugar to the egg yolks and beat till light. Add the lemon juice (and a little grated rind if liked) and cook over slow heat till thick and smooth. Take off fire, add gelatine mixture, and mix well till dissolved. Whip egg whites stiffly and slowly add the other ½ cup of sugar. Whip again till stiff. Fold into first mixture. Pour into a cooked pastry shell. Chill thoroughly before serving with cream. The mixture may also be served without pastry in individual glass dishes.—MRS. J. R. LANG (Strathalbyn), MRS. J. H. DAVIES (Orroroo), MRS. O. WANDELL (Balaklava), and six other members.

NOV. 16 — Cola Pudding

Make a caramel by heating together ½ cup sugar and juice of ½ lemon. When golden brown, line a fireproof dish with it. Beat the whites of 3 or 4 eggs to a stiff froth and beat in 4 heaped tablespoons sugar (castor if available). When very stiff, pour into caramel-lined dish, stand in another pan of water, and bake in slow to moderate oven about 30 minutes until set. When cold, turn out and serve with a custard made with the egg yolks.—MRS. T. B. DEAN (Mount Barker).

NOV. 17 — Fruit and Bread Pie

Line a buttered dish with thinly cut bread and sprinkle sugar, nutmeg, and a little grated orange or lemon rind at bottom. Then put in a layer of any fruit in season, either stewed or raw—the raw finely cut. Add a second layer of thin bread with sprinkling of sugar, nutmeg, etc. Continue till dish is full. Pour over fruit juice to barely cover (or, in the case of raw fruit, a sugar and water syrup). Bake very slowly, 1½ to 2 hours for stewed fruit, longer for raw fruit, until tender and syrup all absorbed.—MRS. D. McKENZIE (Robe).

NOV. 18 — Cocoanut Custard

2 or 3 ozs. desiccated cocoanut, 1 pint milk, 3 ozs. sugar, 3 eggs, a few drops essence of lemon. Beat the eggs well, add the sugar, and beat again. Add milk, cocoanut, and essence. Bake in buttered piedish in slow oven for about 1½ hours or until set.—PATRICIA MOLLOY (Gawler).

NOV. 19 — Fruit Tart

2 cups S.R. flour, 4 ozs. butter, 4 ozs. sugar, 2 eggs (or 1 egg and a little milk), a pinch of salt. Rub butter into dry ingredients and mix to a firm dough with beaten egg. Line greased sandwich tins with half the paste.

For Filling: Mix together 1 beaten egg, ½ cup sugar, 1 tablespoon melted butter, ½ cup sultanas or currants, ½ teaspoon spice, 1 teaspoon vinegar or lemon juice. Fill tarts, cover with second half of pastry, pinch edges together, and bake in moderate oven about 30 minutes.—MISS BETH SCHINCKEL (Kybybolite).

NOV. 20 — Floating Island Pudding

Heat ¾ pint milk and 2 tablespoons sugar. Mix yolks of 2 eggs and 1 level dessertspoon cornflour (and little cold milk if needed), and stir into hot milk. Stir till it thickens, but do not boil. Add few drops vanilla essence. Stir while cooling and then pour into shallow glass dish. Custard should not be too thick.

For the Islands: Beat white of the 2 eggs to a stiff froth, add 2 tablespoons sugar, and beat again till stiff. Drop in spoonfuls on surface of custard. A pretty effect is gained by adding 3 tablespoons raspberry jam or any red jelly to beaten egg whites. Whisk till stiff and put as islands on custard. Favourite with chil lren. Serve with jelly.—MRS. A. WILSON (Stockport).

NOV. 21 — Millicent Christmas Pudding

(Make now for Christmas. Rich mixture, large puddings; keeps well.)

1 lb. flour, 2 tablespoons S.R. flour, ½ teaspoon spice, 1 grated nutmeg, ½ teaspoon cinnamon, 12 ozs. butter, 10 ozs. raisins, 10 ozs. currants, 10 ozs. sultanas, 14 ozs. sugar, 1 piece orange peel, 1 piece lemon peel, grated rind of one fresh orange or lemon, 2 tablespoons cut-up almonds, 6 eggs, ¾ cup milk, 2 tablespoons brandy, 1 level teaspoon baking soda mixed with 1 tablespoon boiling water, and 1 tablespoon treacle. Sift flours and spices and rub in butter and sugar. Add all dry ingredients and mix with well-beaten eggs and all liquid ingredients. Stir and mix very thoroughly. Put in several greased basins, cover closely with cloth or greased paper, and steam for 7 hours. Cool, and store for Christmas.—MRS. H. E. HOLZGREFE (Millicent).

NOV. 22 — Eden Christmas Pudding

(Make Now for Christmas)

¼ lb. plain flour, ½ teaspoon carb. soda, ½ lb. breadcrumbs, ½ lb. finely chopped suet or butter, ½ lb. brown sugar, ½ lb. raisins, ½ lb. sultanas, 1 lb. currants, ½ lb. mixed peel, 6 or 7 chopped prunes, 2 ozs. chopped almonds, 1 grated carrot, ½ grated nutmeg, 1 tablespoon treacle, 4 eggs, pinch of salt, grated rind of 1 lemon and 1 orange, 1 sherry glass stout or rum. Mix dry ingredients previous day to cooking. Next day, beat butter and sugar, beat in beaten eggs, and then add dry ingredients. Lastly, add melted treacle and spirits. Stir and mix thoroughly. Divide into two greased basins, leaving room for swelling. Cover with cloths, well floured, and boil 6 hours. Store until needed, and then boil another 2 hours and serve with brandy sauce.—MRS. C. STEPHENS (Angaston).

NOV. 23 — Cherry Trifle

Cut little fingers of dry sponge cake and join together with cherry jam, or with drained and mashed stewed cherries. Arrange in glass dish and soak with the juice from stewed cherries, to which a few drops of almond essence (ratafia) has been added. Pour over this a fairly thick, vanilla-flavoured custard. Decorate with whipped cream and cherries, and chill. Serve with stewed cherries.—MRS. J. R. COCK (Lameroo).

NOV. 24 — Snowflake

Rub 2 dessertspoons butter into 1 cup sifted S.R. flour. Add a pinch of salt and 3 tablespoons sugar. Into this pour gradually 3 cups boiling milk, stirring all the time. Next stir in yolks of 2 eggs and few drops any flavouring essence. Lastly, fold in 2 stiffly-whipped egg whites. Pour into greased fireproof dish and bake in moderate oven about 40 minutes, standing in another pan of water. Do not allow to boil. Serve hot or cold, with any fruit in season.—MRS. W. D. FRENCH (Postal Branch).

NOV. 25 — Chocolate Sauce Pudding

1 tablespoon butter, 1 heaped dessertspoon cocoa, 1 scant cup sugar, 1 cup milk, 2 eggs, 2 tablespoons flour (plain or S.R.), a pinch of salt. Cream butter and sugar and stir in sifted flour, salt, and cocoa. Add beaten egg yolks, then milk. Finally, fold in the stiffly-beaten egg whites. Cook in piedish set in pan of water in a moderate oven about 45 minutes. The cake mixture rises to the top, so that you have pudding and sauce all in one. Serve hot or cold.—MRS. C. B. HILLIER (Ardrossan), MRS. C. PROBERT (Smithville), MRS. C. KOTH (Stockport), and two other members.

NOV. 26 — Bride's Pie

(No Cooking Required)

Chocolate Crumb Crust: 1½ cups cornflakes, 1 tablespoon cocoa, ½ cup butter, 3 tablespoons sugar. Cream butter and sugar and blend with cocoa and cornflakes, press mixture into a medium-sized serving dish, pressing it well around the edge with a fork. Set firm.

Filling Mixture: 1 level tablespoon gelatine, 1 cup whipped cream, ½ cup cold water, 1 teaspoon vanilla, 2 or 3 egg whites, ½ cup sugar. Soften gelatine in cold water and dissolve over steam of hot water. Beat egg whites until stiff and fold in sugar gradually. Cool dissolved gelatine and add to beaten egg whites. Fold in whipped cream and vanilla. Pile into crust and chill.—MRS. TOM E. BAGSHAW (Cleve).

NOV. 27 — Lemon Sago

2 heaped tablespoons sago, 1 pint cold water, 1 tablespoon golden syrup, 1 tablespoon sugar, grated rind and juice of 1 lemon. Simmer gently together until quite clear. Put in glass dish to set. Very nice with custard.—MRS. H. W. PACKER (Stirling).

NOV. 28 — Beachport Christmas Pudding

(Large Mixture. Make Now for Christmas.)

¾ lb. plain flour, 1 lb. breadcrumbs, 1 lb. chopped suet, 2 lbs. seeded raisins, 1 lb. currants, 1 lb. sultanas, the rind and juice of 1 orange and lemon, ½ lb. mixed candied peel, 6 eggs, ½ oz. mixed spice, ½ teaspoon grated nutmeg, 2 ozs. almonds, ¾ lb. sugar, 1 teaspoon carb. soda, good pinch salt. Sift flour into a large bowl, and add all other ingredients, the eggs well beaten, and the soda dissolved in a spoonful of boiling water. Then stir vigorously until everything is well blended. Cover mixture with cloth and leave 24 hours, giving an occasional stir. Next day, stir well, adding (if necessary) ½ cup milk or brandy to give the correct consistency. The mixture should only just drop from spoon when shaken. Divide into puddings and boil 6 or 7 hours. Stores well for months.—MRS. M. D. STEHBENS (Beachport).

NOV. 29 — Hermitage Christmas Pudding

(Make Now for Christmas)

½ lb. butter, ½ lb. dark sugar, ¾ lb. raisins, ¾ lb. sultanas, ¼ lb. mixed candied peel, 7 ozs. breadcrumbs, 5 ozs. flour, 2½ ozs. almonds (chopped finely), ½ nutmeg, 1 saltspoon each of ginger, allspice, and cinnamon, 1 teaspoon salt, 1 teaspoon baking powder, 4 eggs, ½ cup milk. Beat butter and sugar to a cream. Add well-beaten eggs, then dry ingredients and baking powder. Boil seven hours in a basin with cloth tied over the top. Store in dry place. Will keep for months.—MRS. F. E. WARNER (Hermitage).

NOV. 30 — Strawberry Cream Ice

1 pint milk, 1 gill cream, 2 eggs, 4 ozs. sugar, 1 lb. sieved strawberries, and 2 ozs. sugar. Heat milk, and beat eggs and 4 ozs. sugar together. Pour hot, but not boiling, milk on eggs and sugar, stirring rapidly. Return to pan and stir over gentle heat continuously until custard coats back of spoon. Do not boil. Stir occasionally while cooling. When cool, fold in lightly beaten cream. While this is becoming cold, rub strawberries through a sieve. Add the 2 ozs. sugar and stir this puree into the custard. Colour with cochineal. Freeze for 30 minutes. Serve topped with cream and fresh strawberries.—G. MAYGER (Crystal Brook).

DEC. 1 — Decorative Steamed Pudding

1 large cup of S.R. flour, 1 egg, fill cup up with milk, 1 dessertspoon butter, 1 dessertspoon sugar. Beat butter and sugar well. Add beaten egg and milk, then flour. Place a few slices of raw apple or any fruit, 1 or 2 split almonds, and a crystallised cherry in the centre of a buttered basin in a pattern. Pour in mixture and steam for 45 minutes. Turn out, serve with warmed golden syrup or any sweet sauce.—MISS C. R. SOLLY (Metropolitan).

DEC. 2 — Strawberry Trifle

Break about half a stale sponge cake into a crystal dish, not too deep. Mix in a cup about 2 tablespoons milk and 2 tablespoons sherry and pour over sufficient to just soak the cake. Then add a layer of fresh strawberries mashed with sugar to taste. Make a custard with 1 cup milk, 1 tablespoon sugar, and 2 eggs. Pour while still warm over the contents of dish, and when cold, top with ½ cup whipped cream. Decorate edges of trifle with whole small ripe strawberries. Raspberries and loganberries can be used in same way.—MRS. L. L. KLUSKE (Jervois).

DEC. 3 — Handy Christmas Pudding

(Not Too Rich)

Dry Mixture for Keeping: 2 lbs. flour, 1 lb. brown sugar, 1 lb. chopped suet, 1½ lbs. seeded raisins, 2 teaspoons mixed spice, ½ lb. currants, ¼ lb. mixed peel, 2 cups breadcrumbs. Mix well together, place in dish or jar, and enclose in a calico bag. Keeps several weeks.

To Mix Pudding: Take 2 cups of above dry mixture and mix to a wet dough with 1 beaten egg, about ½ cup milk, and a few drops essence of vanilla, and 1 teaspoon carb. soda dissolved in a little milk. Steam in greased, covered basin 3 to 4 hours.—W. GAMBETTA (Ardrossan).

DEC. 4 — Cherry Crumb Meringue

Beat well together 1 cup breadcrumbs, 1/3rd cup sugar, the yolk of 1 egg, and 1 pint of milk. Bake in piedish in moderate oven about 40 minutes. When set, cover with drained stewed cherries that have been stoned and well sweetened. Beat the white of the egg with 1 tablespoon fine sugar until very stiff. Spread over fruit. Colour and set in cool oven for 5 to 10 minutes. Serve cold.—MRS. L. WILLIAMS (Minlaton), MRS. B. M. BURTON (Kapunda), and MRS. C. SCHULTZE (Carrieton).

DEC. 5 — Shortbread Tart

1 cup S.R. flour, a pinch of salt, 1/3rd cup sugar, ¼ cup butter, 1 egg. Sift flour and salt, rub in butter, and add sugar. Mix to a crumbly dough with beaten egg. Divide mixture in two parts and roll each to fit 8 in. sandwich tin. Line tin with one piece and spread with filling. Cover with second round, pinch edges, and sprinkle top with nuts or sugar. Bake in moderate oven about 35 minutes. Serve hot or cold.

Suitable Fillings: Date and apple; stewed rhubarb sprinkled with sago; jam; lemon cheese; raisins, sultanas, and currants sprinkled with lemon juice; softened and sweetened dried apricots; drained stewed fresh apricots.—MRS. E. C. WILSON (Renmark).

DEC. 6 — Snow in Summer

Whisk whites of 2 or 3 eggs to a stiff froth. Meanwhile, heat 1 pint milk and thicken with 1 heaped tablespoon cornflour (mixed to a paste with a little of the cold milk). Stir well and boil gently for 3 minutes, adding 1 tablespoon sugar and any desired flavouring essence. Remove from fire, stir in the beaten egg whites, and heat for 1 minute, stirring well. Set in a mould and serve cold with fruit or jelly. This sweet may also be lifted out in rough spoonfuls and served in snowy heaps on jelly or stewed fruit.—MRS. F. A. BEINKE (Koppio) and MARY RODEGHIERO (Jamestown).

DEC. 7 — Jean's Baked Pudding

Three-parts fill greased ovenproof dish with stewed fruit. Cover with pieces of bread and butter. Sprinkle with 2 teaspoons sugar and 1 teaspoon cinnamon. Beat 1 egg with 1 tablespoon sugar, and add 1 cup milk and few drops vanilla. Pour over pudding. Bake about 40 minutes in moderate oven till top is set. Equally good hot or cold. If stewed fruit is thin, sprinkle with a little sago before topping with bread and butter.—MRS. E. T. DEAN (Angaston) and MRS. V. V. MITCHELL (Angaston).

DEC. 16 — Eggless Lemon Marshmallow

1 heaped tablespoon gelatine, ½ cup warm water, 1½ cups boiling water, 1 cup sugar, ½ cup lemon juice, 1 teaspoon vanilla essence, cherries and nuts. Soak gelatine in warm water, add boiling water and sugar. Stir until gelatine and sugar are dissolved. Turn into basin, allow to become cold but not set. Add lemon juice and vanilla, whip until white, frothy, and very thick. Pile into serving dishes, sprinkle with nuts and cherries. Chill until set.—MRS. HUGH MacKENZIE (Port Germein).

DEC. 17 — Kingswood Plum Pudding

(Makes a Good Christmas Pudding)

½ lb. breadcrumbs, 2 ozs. plain flour, ½ lb. brown sugar, 2 large apples, 4 ozs. raisins, 2 ozs. sultanas, 2 ozs. currants, 2 ozs. candied peel, 6 ozs. suet. Put the breadcrumbs, flour, and sugar into a basin. Chop the suet and apples finely and add them with the currants, sultanas, raisins, and peel. Mix all well until it becomes like a paste. (No eggs or moisture required.) Press very firmly into a well buttered pudding steamer and boil for 7 hours. (Can be kept for weeks if hung in a dry place.)—MRS. H. M. McKENZIE (Mount Pleasant).

DEC. 18 — Dutch Tart

Line a sandwich tin with a good pastry mixture, spread with apricot jam, and cover with the following mixture: Cream 3 tablespoons butter and ½ cup sugar. Add ½ cup milk, 1 egg well beaten, and lastly 4 heaped tablespoons S.R. flour in which was sifted 1 teaspoon cinnamon and 1 teaspoon spice. Sprinkle chopped walnuts on top and bake in moderate oven. When cool, lift out of tin carefully and ice with icing sugar mixed with sherry.—MRS. R. L. HALL (Iron Knob).

DEC. 19 — Pineapple Whip

1 pint milk, 2 egg whites, 2 tablespoons sugar, 2 cups cooked chopped pineapple, 1 cup sweet pineapple juice, ½ cup hot water, 3 dessertspoons gelatine. Heat sugar and milk to dissolve sugar. Add gelatine which has been dissolved in hot water. Cool, and when beginning to set stir in pineapple juice. Beat egg whites to a stiff froth and add to mixture when it shows signs of setting. Add pineapple, whip all together, and set in wet mould.—MRS. J. HEDDLE (Meadows).

Variations: 1 pkt. jelly crystals may be used in place of gelatine. Omit sugar and make jelly up to ½ pint with pineapple juice. The egg yolks also may be added when heating the milk.—MRS. R. D. McCALLUM (Morchard), MRS. A. R. CHENHALL (Port Augusta), and MRS. H. ECKERMAN (Langhorne's Creek).

DEC. 20 — Rhubarb Meringue

Stew 1 lb. of rhubarb with ½ cup water and 1 cup sugar. When cooked, strain off juice and place rhubarb in oven dish. Spread with a layer of apricot jam. Then whip the whites of 2 eggs and ½ cup sugar until stiff and spread on rhubarb. Sprinkle with nuts or cocoanut and bake for ½ hour, or until meringue is set, in slow oven. Serve hot or cold, with custard.—MRS. C. L. CLARKE (Appila).

DEC. 21 — Small Christmas Pudding

(For Family of Four)

3 ozs. butter, 2 ozs. brown sugar, 6 ozs. raisins, 6 ozs. sultanas, 1 oz. mixed candied peel, 1 oz. almonds (chopped fine), 3 ozs. breadcrumbs, 2 ozs. plain flour, pinch of salt, level saltspoon ginger, allspice, cinnamon, ½ teaspoon baking powder, 3 eggs, 1 tablespoon milk. Beat butter and sugar to a cream. Add all the dry ingredients first, sifting the flour, spices, baking powder, and salt together. Then add the milk and lastly the eggs well beaten. Steam for 3½ hours. Heat again when needed.—L. J. PLUSH (Berri).

DEC. 22 — Raspberry or Strawberry Delight

1 cup hot water, 1 cup cold water, 1 pkt. strawberry or raspberry jelly crystals, 1 tin condensed milk, and 1 wineglass sherry if liked. Dissolve jelly crystals in hot water. Add cold water and allow to cool, but not set. Stir in condensed milk (and sherry if liked) and whip all together with rotary beater until light and fluffy. Allow to set, and serve with ice cream and crushed raspberries or strawberries.—MRS. K. CLARKE (Victor Harbour).

DEC. 23 — Aunt Jessie's Dessert

Make a jelly from a pint-sized packet and put half only in a cup to set. Take about half a stale sponge cake, cut as desired, and arrange in glass dish. Pour over the cake the remaining half of the jelly. Cake should be well soaked. Make an egg custard (about 2 cups), and when cool but not cold, pour over the cake. When quite cold but not set, whip up the jelly that was set aside and place in little heaps alternately with whipped cream over the top of the custard. This makes a pretty dish for a children's party.—MRS. F. STEER (Beachport).

DEC. 24 — Robertstown Plum Pudding

(For Use When Plain Christmas Pudding is Required)

1 cup plain flour, ½ cup breadcrumbs, 2 tablespoons good dripping or butter, 1 small cup sugar (less if liked), 1 large cup raisins or dates (or mixed fruits), 1 small cup boiling water, 1 teaspoon carb. soda, ½ teaspoon spice. Mix dry ingredients, and then mix with boiling water in which soda and dripping are dissolved. Boil in a cloth 3 hours, or steam in a basin 3½ hours. Serve with brandy sauce or ice cream.—MRS. FRANK STANTON (Robertstown) and MRS. H. F. FELLENBERG (Nuriootpa).

DEC. 25 — Jellied Plum Pudding

3 dessertspoons powdered gelatine, 3 tablespoons cocoa, 1½ pints milk, 1 cup raisins, 1 cup brown or white sugar, ½ cup chopped candied peel and nuts mixed, ½ cup currants, ½ cup dates or figs, ½ teaspoon vanilla (or ½ teaspoon mixed spice), a pinch of salt (and 1 tablespoon brandy if liked). Place milk and cocoa in saucepan, mix well, and bring to boil. Add all ingredients except gelatine and boil 3 or 4 minutes. Cool a little. Dissolve gelatine in ¼ cup hot (not boiling) water and add to mixture, stirring well. Pour into wetted mould and allow to set firmly in cold place. Turn out and decorate with holly for Christmas Day. Serve with cream or custard. (9—12 servings.) (Note: Arrowroot may be used to thicken the mixture in place of gelatine if preferred.)—MRS. W. H. HARPER (Prospect Hill), MRS. O. M. COOTE (Port Elliot), G. G. KELLY (Maitland), and ten other members.

DEC. 26 — Ritz Cream

Put a layer of raspberry jam at the bottom of a glass serving dish. Add a layer of cool custard. Then slice bananas over thickly, grate chocolate thickly, and finally top with a layer of whipped cream. Decorate with nuts and cherries, and chill.—MRS. A. RICHARDS (Ardrossan).

DEC. 27 — Spiced Coffee Jelly

Simmer 3 cups strong black coffee for 10 minutes with 2 cloves and a small piece of stick cinnamon. Strain, and add ½ cup sugar and 1½ level tablespoons gelatine which has been dissolved in 1/3rd cup hot water. Stir till both are dissolved. Chill until the jelly begins to set, and then stir in 1 dessertspoon finely chopped preserved ginger and a few chopped nuts. Chill till well set in mould. Serve with ice cream or rich custard. May be broken with fork and serve in individual dishes.—MRS. C. E. DOLLING (Deputy State President).

DEC. 28 — Holiday Mince Tart

"Five-Minute" Puff Pastry: ½ lb. flour, ½ lb. butter, salt. Cut butter into small pieces, add flour and ¼ cup cold water, stir into dough. Place damp cloth over basin; let stand at least ½ hour before rolling and baking.—MRS. A. GRIEVE (Lucindale).

Fruity Mince Filling: 2 diced apples, 2 tablespoons sugar, ½ oz. lemon peel, 2 tablespoons currants, 2 tablespoons sultanas, rind and juice of lemon, 1 teaspoon mixed spice. Mix all together. Cover tart plate with pastry and fill with mixture.—R. I. HOMBSCH (Kapunda).

DEC. 29 — Come-Back Ice Cream

1 pint fresh milk, ½ tin sweetened condensed milk, 4 heaped tablespoons full cream powdered milk, 1 teaspoon gelatine dissolved in 1 tablespoon hot water, and about 1 teaspoon vanilla flavouring. Warm the fresh milk, add condensed milk, and sprinkle in powdered milk, whisking till dissolved. When cold, add the dissolved gelatine and beat for 10 minutes. Put in trays and freeze for half an hour or little longer. Then pour back into basin and beat 5 minutes. Again put back into refrigerator, freeze another half hour or so, and then stir again and beat for 5 minutes, adding vanilla this time. Return to trays and freeze. It is the beating which improves this ice cream.—MRS. R. RETALLICK (Moonta).

DEC. 30 — Large Pavlova with Rich Filling

Beat whites of 6 eggs till quite stiff. Gradually beat in 2 small cups sugar, 1 teaspoon vanilla, and 1 tablespoon vinegar. Turn mixture into well-greased and floured tin about 10 ins. in diameter. Hollow slightly in centre. Bake in very cool oven about 1½ hours until set but not browned. Turn out carefully, and when cold fill with mixed fruit, ice cream, etc.—MRS. W. W. HUTSON (Jamestown).

Special Filling for Above—Marshmallow and Cherry: Cut 8 or 10 marshmallows (sweets) into pieces and soak in 1 cup fresh cream. Cut ½ cup crystallised cherries and soak in rum to cover. Make very cold in refrigerator, and when needed mix together. Add few chopped walnuts and pile in pavlova case or in small meringues. Good for special occasions.—MRS. D. P. GORDON (Mount Pleasant).

Hock Snow Pudding

(A Party-Size Sweet)

3 cups milk. 1 cup sugar, vanilla, ½ small cup maizena or cornflour, whites of 6 eggs. Heat milk and sugar, add maizena previously mixed with a little water, and boil for a few minutes. When cooled, add whites of eggs beaten to a stiff froth. Put into a glass dish.

Top: Yolks of 6 eggs, 1 small cup of sugar. Beat these well together with a breakfast cup of wine (hock) and juice and rind of 1 lemon. Stir over the fire until it thickens. Pour over the pudding and set to cool. Serve with whipped cream or egg custard.—MISS H. SIEBERT (Metropolitan) and MRS. C. P. FALK (Port Pirie).

RECIPES USING NATIVE PLANTS

Canumi Pie

Canumi is a little bunchy plant with small, succulent leaves. Grows up between stones in rough tableland country in Central Australia.

Pick over and wash 2 or 3 pints of canumi leaves. Stew gently for ½ hour, with very little water. Add sugar to taste (the flavour is rather tart.) Turn into piedish and cover with good short crust. Bake in usual way in a hot oven and serve with cream or custard.—MRS. W. D. FRENCH, SNR., Pernatty Station, via Port Augusta (Postal Branch).

Wild Peaches (or Quandongs)

Ripen About October

Cut flesh from fruit and stew till tender. Then add sugar to taste and cook till mushy. Serve cold with cream or custard, or cover with pastry to make a pie.—MISS I. GRAEBER (Lameroo).

Dried Quandongs

Leave in sun till dry, and store for later use in pies.

Wild Peach or Quandong Pie

Stone and wash quandongs and stew about 1¼ hours with a little water, slowly. Remove a few kernels from the stones, add to stewed fruit, with sugar to taste. Turn into piedish, cover with crust, and bake ½ hour in hot oven. Serve hot or cold, with cream or custard. Golden syrup may be used to sweeten the fruit instead of sugar.

Quandong Pudding

Line a basin or a dried milk tin with suet crust. Three parts fill with partly cooked quandongs, sweeten to taste, add a few kernels, and cover with suet crust. Tie down, and steam 2 hours.

Quandong Jam

Excellent for Tarts

Weigh quandongs after stoning, cover with hot water, and simmer until tender (about 1 hour). Add warm sugar (¾ lb. to each 1 lb. of fresh fruit) and boil slowly until it thickens. Pot and seal securely.

The discarded stones make decorative necklaces, etc.

Native Swan Eggs

1 swan egg takes the place of 3 hen's eggs in any recipe.

Emu Eggs

1 emu egg weighs about 1 lb. 12 ozs. Takes the place of about 1 dozen hen's eggs in a recipe.

The above six recipes were contributed by MRS. W. D. FRENCH, SNR., Pernatty Station, via Port Augusta (Postal Branch).

BAKED DESSERTS

Apple and Banana Tart.....April 30
Apple and Lemon Tart.....Jan. 17
Apple Cake.....June 10
Apple Charlotte Meringue.....May 12
Apple Cornflake Pudding.....March 4
Apple Crumble.....July 2
Apple Meringues.....Feb. 7
Apple Stephan.....June 22
Apple Strudel.....March 27
Apricot Baba Pudding.....Oct. 23
Apricot Custard Tart.....Sept. 12
Apricot Delight.....Jan. 23
Auntie's Pudding.....July 4
Baked Apple Roly Poly.....April 24
Baked Banana Roll.....Aug. 7
Baked Chocolate Souffle.....Aug. 23
Baked Cup Puddings.....Aug. 10
Baked Fruit Trifle.....Feb. 14
Baked Golden Pears.....March 28
Baked Lemon Delicious (Swiss).....Oct. 20
Baked Plum Pudding.....July 14
Baked Quinces.....May 1
Baked Rhubarb Roll.....Nov. 12
Bakewell Tart.....Aug. 29
Banana Cream Pudding.....May 26
Banana Cream Tart.....Sept. 23
Banana Crumb Tart.....Nov. 4
Banana Pie.....June 8
Belgian Tart.....Oct. 31
Bubble Raisin Pudding.....Sept. 18
Butterscotch Pie.....March 7
Butterscotch Pudding.....Jan. 9
Cadell Apple Pie.....Sept. 1
Canadian Lemon Pie.....Feb. 25
Caramel Bread Pudding.....Oct. 14
Champagne Crust.....June 17
Cherry Crumb Meringue.....Dec 4
Chiffon Banana Pie.....Jan. 26
Chiffon Lemon Pie.....Nov. 15
Chocolate Bread Pudding.....Oct. 25
Chocolate Cocoanut Dessert.....June 18
Chocolate Custard Tart.....May 22
Chocolate Fudge Pudding (Eggless).....April 4
Chocolate Pie.....Feb. 17
Chocolate Raisin Pudding.....Sept. 25
Chocolate Sauce Pudding.....Nov. 25
Chocolate Tart.....July 30
Cinnamon Apple Tart.....April 18
Cleopatra Pudding.....Oct. 4
Cocoanut Apple Pudding.....July 10
Cocoanut Cream Tart Filling..Sept. 17
Cocoanut Custard.....Nov. 18
Cocoanut Tart.....Nov. 9
Creamy Apple Dumplings.....April 12
Creamy Jam Roll.....Oct. 6
Creamy Lemon Tart.....Jan. 7
Cream-Mix Pastry (and Lemon Cream Filling).....Oct. 13
Crusted Apples.....April 26
Crusty Custard.....July 29
Custard Tart.....April 28
Date Pineapple Custard Tart.....March 11
Delicious Apple Pie.....Sept. 27
Devonshire Pudding.....July 21
Dried Apricot and Prune Surprise.....June 16
Dried Apricot Pie.....Aug. 20
Dried Apricot Roll.....May 13
Dried Fruit Roly Poly.....July 17
Dutch Apple Tart.....Feb. 12
Dutch Tart.....Dec. 18
Easter Apple Pie.....April 8
Eggless Custard.....May 10
Fruit and Bread Pie.....Nov. 17
Fruit Crumble Dessert.....Aug. 15
Fruit Hedgehog.....Jan. 8
Fruit Sponge-Top.....Jan. 12
Fruit Tart.....Nov. 19
Golden Apples.....March 12
Golden Apple Delight.....March 9
Golden Casket Pudding.....July 31
Golden Jam Roll.....June 19
Golden Oatmeal Tart.....June 12
Grape Tart.....March 2
Hasty Baked Pudding.....Nov. 2
Heavenly Tart.....April 10
Holiday Mince Tart.....Dec. 28
Jean's Baked Pudding.....Dec. 7
Lemon Crumb Fluff.....Nov. 7
Lemon Crumb Pie.....Sept. 15
Lemon Custard Cake Dessert.....July 16
Lemon Pie.....March 17
Lemon Tart Without Eggs.....May 16
Light Orange Custard.....Oct. 9
Meeting Day Pudding.....May 9
Monday's Pudding.....May 6
Mulberry Pies.....Feb. 6
New Zealand Tart.....June 5
Northumberland Sweet.....Feb. 18
Oatmeal Date Tart.....May 7
Orange Cocoanut Pudding.....Aug. 2
Orange Crumb Pudding.....July 8
Orange Crumb Tart.....June 21
Orange Meringue Tart.....June 28
Orange-Slice Pudding.....Sept. 9
Orange Sponge Custard.....Aug. 13
Osworth Pudding (Baked or Steamed).....Aug. 26
Pancake Sandwich.....Sept. 8
Passion Fruit Delicacy.....March 21
Peach Meringue.....Jan. 14
Perfection Pudding.....Feb. 23
Pears in Ginger Syrup.....July 27
Pear Tart.....Feb. 29
Pineapple and Apple Tart.....Aug. 25
Pineapple and Cornflour Meringue.....Feb. 26
Pineapple Picnic Slice.....April 15
Pineapple Topsy Turvy.....Sept. 6
Plain Crumb Pudding.....Aug. 5
Princess Pudding.....Feb. 15
Prune Shortcake.....Aug. 11
Prune Pudding.....July 25
Pumpkin Pie.....May 28
Queen of Bread Puddings.....May 3
Quick Currant Tart.....April 21
Raisin Pie.....Jan. 28
Raspberry Cocoanut Tarts.....June 26
Rhubarb and Date Sandwich....Oct. 10
Rhubarb Meringue.....Dec. 20
Rhubarb Trifle Meringue.....Oct. 26
Rich Lemon Pie.....Oct. 17
Rich Pumpkin Pie.....Sept. 30
Saucer Pancakes.....Nov. 10
Shortbread Tart.....Dec. 5
Six-minute Pudding.....May 18
Sliced Peach Cream.....Jan. 21
Snowflake.....Nov. 24
Spiced Apple Crisp.....May 24
Stuffed Peaches.....March 24
Sultana Tart.....Aug. 3
Swiss Milk Puff.....Dec. 9
Treacle Tart.....July 12
Upside-Down Apple Ginger....March 16
Upside-Down Peach Pie.....Feb. 1
Vanilla Cream Pudding.....Oct. 2
Viennese Tart.....Dec. 12
Visitors' Pudding.....April 19
Washing Day Pancakes.....April 2
Wholemeal Treacle Tart.....Aug. 16
Winter Tart Filling.....July 22

COLD SWEETS

Apples Jacqueline.....Aug. 18
Apple Sago.....Sept. 13
Apricot Eggs.....Jan. 3
Aunt Jessie's Dessert.....Dec. 23
Banana Fluff.....Feb. 13
Banana-Rhubarb Jelly.....Nov. 6
Banana Trifle.....Oct. 12
Banana Whip.....Oct. 30
Belvedere Butterscotch Sago....May 5
Blackberry and Apple Charlotte.....April 1
Blackberry Fool.....March 26
Bread and Fruit Mould.....Jan. 22
Bride's Pie.....Nov. 26
Buttercup Pudding.....Sept. 20
Butterscotch Blancmange.....April 11
Butterscotch Fluff.....Sept. 29
Caramel Shape.....May 14
Cherry Cream Mould.....April 13
Cherry Trifle.....Nov. 23
Chocolate Fluff.....May 27
Chocolate Shape.....Jan. 24
Chocolate Squares.....Dec. 10
Cocoa Fluff.....Feb. 5
Cocoanut Ice Pudding.....Jan. 6
Coffee Cream Mould.....Jan. 15
Coffee Velvet.....Nov. 13
Cola Pudding.....Nov. 16
Cold Chocolate Souffle.....March 13
Cold Lemon Pudding with Hot Sauce.....Nov. 11
Daffodil Chiffon.....Dec. 8
Dandy Creme.....March 22
Danish Apple Tart.....July 18
Eggless Lemon Marshmallow....Dec. 16
Floating Island.....Feb. 19
Floating Island Pudding.....Nov. 20
Fruit Delight.....Jan. 27
Fruit Flummery.....March 15
Heavenly Lemon Dessert.....Jan. 30
Hock Snow Pudding.....Dec. 31
Honey Velvet.....April 5
ICE CREAMS—
Basic Ice Cream.....Feb. 24
Chocolate Sauce for Ice Cream.....Sept. 2
Come-Back Ice Cream.....Dec. 29
Country Ice Cream.....Oct. 24
Custard Ice Cream.....April 17
Fruit Cup Ice.....Feb. 8
Ice Cream Cakes.....Jan. 25
Junket Ice Cream.....March 18
My Favourite Ice Cream (with Chocolate Sauce).....Jan. 2
Quick-Whisk Ice Cream.....Jan. 29
Strawberry Cream Ice.....Nov. 30
Jellied Apples Supreme.....May 20
Jellied Cake Dessert.....Jan. 5
Jellied Dates.....May 30
Jellied Fruit Salad.....Jan. 11
Jellied Plum Pudding.....Dec. 25
Large Pavlova With Rich Filling.....Dec. 30
Lemon Sago.....Nov. 27
Lemon Sago Jelly.....March 1
Lemon Sauce Trifle.....Dec. 13